



# Leftover Porridge Sourdough

This Rustic Sourdough Bread variation is a great way to use up leftover porridge. There always seems to be some remaining in the breakfast bowls or porridge pot in our house. I scrape this into a container and refrigerate until I am making my next bread dough. You can also use up cooked grains such as quinoa or brown rice in the same way. I love finding ways to reduce food waste and this not only does that but also gives the bread a lovely soft chewy crumb for a double win.

MAKES A 900G LOAF

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320g (ml) tepid water

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150g (¾ cup) bubbly sourdough starter

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375g (2½ cups) high-grade white flour

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75g (½ cup) wholemeal wheat or spelt flour

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7g (1 rounded tsp) salt

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100–120g (½ cup) leftover porridge or cooked grains

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Follow steps 1–8 of the Rustic Sourdough Bread master recipe on pages 300–303 of *The Homemade Table* cookbook.

When adding the salt at step 3, scoop in the leftover porridge or cooked grains and use your hands to thoroughly incorporate into the dough.

Continue with the remaining steps for the Rustic Sourdough Bread.

Tip: For an optional oat crust sprinkle the banneton (bread rising basket) with wholegrain rolled oats before adding the shaped bread dough.



# Seeded Sourdough Bagels

1 quantity Multi-purpose Dough  
(page 320 in *The Homemade Table*),  
made ahead and refrigerated

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2–3 litres boiling water

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1 tbsp honey or maple syrup

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1 tsp baking soda

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About ¼ cup (40g) sesame seeds

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2 tbsp poppy or chia seeds

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Bagels, although they are a little more involved than buns, are quite fun to prepare. The extra step of boiling the dough before baking delivers that signature chewy crust. It is worth the extra effort and a good one to pull out for Sunday brunch (the dough is prepared the day before) and served with your favourite toppings such as smoked salmon and cream cheese, or mashed avocado, mint and feta. Similar to the Sourdough Buns (page 322) the option of using all white flour in the Multi-purpose Dough will result in lighter bagels.

MAKES 10 BAGELS

Follow the directions for preparing and shaping the sourdough buns on page 322 of *The Homemade Table*, dividing the dough into 10 even pieces (around 90g each).

Now make the bagel holes, using your thumb to press a hole through the middle of each dough ball. Spin the dough ring around your thumb to stretch the dough and make the hole wider – aim for about 3cm wide.

Lightly dust a large sheet of baking paper with flour. Arrange the shaped bagels on the paper with 2-3cm space between each. Cover with a damp tea towel or large plastic bag and leave to rise in a warm position for 1–1½ hours until lightly puffy.

Now it is time to par-boil and bake the bagels.

Preheat the oven to 220°C (fan 200°C). Place a pizza stone or heavy oven tray on the middle rack (this will heat up to evenly cook the base of the bagels).

Pour boiling water into a large wide saucepan to about an 8cm depth then bring back to a simmer. Add the honey or maple syrup and baking soda to the boiling water. Combine the seeds in a bowl.

In batches of 3–4, carefully lift the uncooked bagels and lower them into the boiling water – using a dough scraper to do this is helpful. Cook for 1 minute on each side then use a slotted spoon (draining well) to scoop the bagels out of the water and onto a wire rack. Repeat with the remaining bagels.

Sprinkle the bagels generously with the seeds then arrange them on a large baking tray with 2cm space between each. Bake for 15–20 minutes until golden. Cool the bagels on a rack for at least 15 minutes before cutting, to allow the crumb to set. These bagels are best eaten fresh or within 24 hours of baking.





# Gluten-free Sourdough Pizza Bases

1 quantity Gluten-free  
Sourdough Bread  
(page 292 in *The Homemade Table*)

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Extra 10g psyllium powder

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1 tbsp olive oil + extra for drizzling

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When we have a pizza party I often make both the thin-crust pizza dough on page 325 in *The Homemade Table*, plus this gluten-free dough so we have options for different dietary requirements. Being gluten-free, this dough is not rolled into rounds like a gluten-flour dough but instead pressed into shape. It is also beneficial to par-bake the base before adding the toppings to ensure the crust is cooked through. The result is a lovely chewy base – not at all dry like some gluten-free pizza bases I have tried.

MAKES 2 LARGE PIZZA BASES (OR 4-5 SMALL PIZZAS)

Follow Steps 1-2 for the Gluten-free Sourdough Bread on page 292 in *The Homemade Table* to make the pre-ferment.

At step 3 – Mix the dough – Add the extra (10g) psyllium powder and olive oil to the dough with the remaining ingredients, and use 180g of the water quantity. Once the dough is mixed, cover the bowl and set aside to rise for 4–5 hours in a warm position. This pizza dough can be made ahead of time then placed in the fridge after 4 hours at room temperature. It can then be chilled for up to 48 hours using the dough straight from the fridge.

Either way, when ready to prepare the pizza, preheat the oven to 240°C (fan 220°C). At the same time place a pizza stone or heavy oven tray on the bottom shelf of the oven to preheat for at least 20 minutes.

Lay a sheet of baking paper onto a large chopping board and lightly drizzle the paper with olive oil. Use a dough scraper (or butter knife) to divide and scoop half of the gluten-free pizza dough into the middle of the paper. Lightly oil your fingers and begin to press out into a round shape. Drizzle the dough with extra oil and continue to press into a thin round about 30cm wide. If the dough tears just patch it back together, it is very forgiving.

Holding the chopping board, manoeuvre the pizza base still on the baking paper into the oven by holding the paper and swiftly sliding it onto the preheated pizza stone or oven tray. Par-bake for 10 minutes.

Remove the base from the oven by holding the paper again to slide the base onto the board.

Top the base with a swirl of pizza sauce, then a handful of cheese followed by your choice of toppings and another small handful of cheese (the double layer of cheese helps to hold the toppings in place).

Repeat the dance of sliding the pizza base and baking paper from the board and into the oven. Cook for a further 12–15 minutes, until the crust is golden and the cheese has melted. Repeat with the remaining dough. Slice the pizza into wedges and serve.