We add vital wheat gluten because the porridge is a wet ingredient that will loosen the overall structure of the dough when it is mixed in. This amount of gluten will help the dough maintain its integrity through the preparation process and baking.

Be sure to season the porridge with salt per the recipe. The salt in this dough is not enough to season all the components, and without salting the porridge separately, the bread will be bland.

When hand mixing a dough with inclusions, especially a wet inclusion like porridge, 7 or 8 folds might be necessary to reach full gluten development.

Consume within 2–3 d, or freeze for up to 2 mo.