

Sourdough Bread

LEVEL: INTERMEDIATE

TOTAL: 13 HRS 15 MIN

YIELD: 1 LOAF

Step 1

Using a food scale, measure and add all ingredients.

Mix for 3-6 minutes while scraping and combining the ingredients well.

Cover and let rest for 30-60 minutes

Activate your starter 4-12 hours before starting this recipe.

1:1:1 Ratio to Activate Starter Culture:
Bread Flour: Water

Step 2

With a firm spatula or your hands, pull up on the dough to stretch and fold. Repeat this while spinning the bowl to get all sides of the dough.

Cover and let rest for 30-60 Minutes.

Repeat

Step 3

After completing Step 2 twice... Cover and let rest on the counter overnight or for 7-10 hours.

Ingredients

135 g Active Sourdough Starter

250g Bread Flour

250g Unenriched All Purpose Flour

10g Salt

324g Warm Water



Flour countertop then remove dough from bowl.

Work the dough by lightly stretching and folding the dough under. This removes air pockets and creates a tight outer layer.

Cover and let rise for 2 hours

Sourdough Bread

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TOTAL: 13 HRS 15 MIN

YIELD: 2 LOAVES

Step 5

Preheat oven to 450 degrees while bread rises for an additional 30 minutes. (2hrs total)

Step 6

Bake with lid for 35 minutes
Bake uncovered for 10 minutes

Step 7

Remove from oven and baking dish immediately.
Cool on rack for 4 hours before cutting



Notes

Flavor: Fold in during Step 6. You can use herbs, fruit, anything you desire.

Climate: Climate matters when determining how long to let your starter activate and your bread to rise. This recipe is based in a New England climate. The recipe is based in a standard home temperature, but if your home is warmer then you may want to decrease your rise time. I recommend baking per the recipe then adjusting if needed.

Sourdough Taste: This recipe is a mild sourdough flavor. If your dough has a stronger taste you may have let it ferment/activate/rise too long. Try adjusting your process.

Questions: Reach out!