

Sourdough Bread

LEVEL: INTERMEDIATE

TOTAL: 17 HRS 15 MIN

YIELD: 2 LOAVES

Step 1

In a LARGE bowl, combine the first 3 ingredients.

Step 2

Cover the bowl with a towel and let rest in a warm (68-75 degree) location for 4 hours

Step 3

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

Cover and let rest for 30-60 minutes

Step 4

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 5

After completing Step 4 twice... Cover and let rest on the counter overnight or for 7-10 hours.

This recipe does not use an active starter. Step 1 & 2 will activate.

Ingredients

90 g Levain - Inactive Starter

90 g Bread Flour

90 g Warm Water

500 g Bread Flour

500 g Unenriched All Purpose Flour

20 g Salt

648 g Warm Water



Step 6

Flour countertop then remove dough from bowl and divide in half.

Work each dough separately 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

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Step 7

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

Step 8

Bake with lid for 35 minutes
Bake uncovered for 10 minutes

Step 9

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!