

SOURDOUGH BREAD LOAF

1. In a large bowl (not the kitchenaid) combine:

- 100g active starter
- 350g warm water
- 15g sugar
- 20g olive oil
- 15g salt

Mix together with a dough whisk (or fork if you don't have one) until combined.

2. Add & mix together with dough whisk until all flour is absorbed.

- 530g flour

3. Let rest for 30-60 minutes.

4. Stretch & shape into a ball with hands or dough scraper*. Place the ball back in the bowl & cover with plastic wrap to rise. Let it rise somewhere warm for 8-10 hours (or until it doubles in size.) I prefer to do this overnight.----> Since my house is cold at night, I turn on the oven and let it heat up. Then I turn it off and leave the door open until it is warm but not too hot inside. I place the dough in there with the door closed overnight.

5. On a lightly floured surface, dump out dough and shape into ball stretching as you go - pulling the top tight & folding it under the bottom. You can also wet your hands and do this above the bowl.

6. Place the ball of dough back in the bowl or into a banneton proofing bowl, cover, and place in the fridge for 30 -60 minutes or until you are ready to bake.

7. Preheat the oven to 450°F with the dutch oven inside.

8. Remove dough from the fridge, pull again to tighten it, and place on a large sheet of parchment paper. (If you are using a banneton bowl, just gently dump onto the parchment paper)

9. Dust with flour and score the top of the bread. You want a large cut for the bread to break out of creating the ear and then you can do as many detail cuts as you would like! Gently add parchment paper with dough to the dutch oven.

10. BAKE!

- 30 minutes with the lid on
- 16 minutes with the lid off**

11. Remove from the oven & using parchment paper, immediately remove the loaf from the

dutch oven to the cooling rack. Let bread sit for 30-60 minutes before enjoying.

*This is where you add in mix-ins if you are planning on doing that. Try to keep your mixins around 100 -150g to not overwhelm the bread. Make sure to drain/ pat dry wetter ingredients to prevent excess moisture from getting into the dough.

** Add toppings to bread at this stage (ex. cheese on top) and if you put mixins in the dough, instead of 16 minutes, bake for 17-19 to make sure the dough fully bakes around all the additional ingredients.

FEEDING THE STARTER

1. Remove half of the starter and place into a new glass jar. Discard the rest or use in a "sourdough discard recipe." You can also know how much your glass jar weighs, discard half of the starter, and using math, find out how much starter you still have in the jar.
2. Add the ratio of flour and water to the starter. The ratio is 1:1:1 of starter, flour, and warm water. Ex. 100g starter, 100g flour, 100g water.
3. Mix and let rise until bubbly, active, and double in size.
4. Do this once per day if on your counter or once per week in the fridge.

TIP: Try to do this at the same time everyday so that you know how long it takes to get active and you can plan accordingly. I feed mine around lunch/ afternoon time and I make my dough around 8:30 after kids are in bed. My starter tends to double in about 3 hours and holds out to 7 or 8 hours before deflating again.

BAKING TOOLS

NEEDED

Dutch Oven: <https://bit.ly/3hYrBnv>

Kitchen Scale: <https://bit.ly/3Q5IQRf>

Large Mixing bowls (not metal preferably glass) <https://bit.ly/3jIRCHz>

Glass Jar for Starter: <https://bit.ly/3Z0UIHe>

Parchment Paper: I get the giant rolls from Costco

RECOMMENDED

Dough Whisk & Scraper: <https://bit.ly/3i6axf2>

Scoring Knife: <https://bit.ly/3jJ1MrV>

Banneton Proofing Bowl Kit <https://amzn.to/3GSKgtb>

Bread Knife: <https://bit.ly/3IE9UUq>