SOURDOUGH



Ingredients:



- 100 grams of active starter
- 394 grams of bread flour or 385 grams of white flour
- 250 grams of water
- 8 grams of salt
- rice flour as needed

Materials

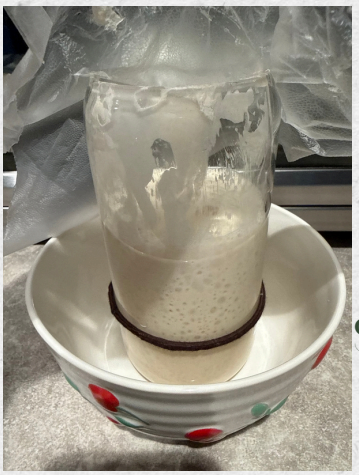
- dutch oven
- bread basket
- bowl

Instructions:

1. In a large bowl, add starter, water, salt and flour; blend until well combined and the dough is sticky.
2. Cover the dough with something breathable and let the dough rise in a medium to warm environment for 4 hours
3. uncover the dough and wet your hands.Stretch and fold the dough 4-6 time's, cover the dough again for 2 hours to let it rest
4. Dust your proofing basket with rice flour. .
5. .Put flour onto work surface and place your dough on it, shape the dough on the counter into a ball.Put the dough ball with the smooth(counter) side facing down in the bread basket
6. cover the dough, and place in the fridge for 12 hours
7. Re move the dough and the basket from the fridge. Place it in a warm spot for 3-5 hours until the dough springs back when touched.
8. Pre heat the oven to 450F, oil or add parchment paper to your dutch oven
9. Dust the dough top with flour before taking out of basket and then place it upside down into the dutch oven, then score the top
10. Bake for 25-30mins with the lid on. Take the lid off for 5 minutes
11. wait for the loaf to cool around 2 hours, before cutting it

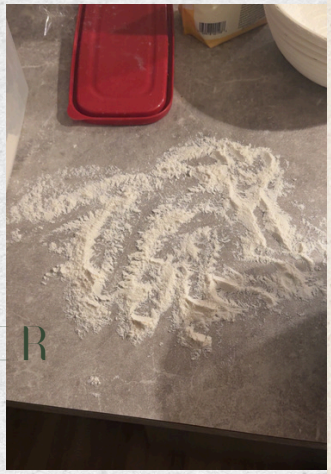
Dough Process

BLOOMED SOURDOUGH





FOLD AND NEED



SOURDOUGH AFER RISING ON THE COUNTER

PLACE DOUGH IN BASKET TO RISE





BAKE WITH LID 25MIN



SOURDOUGH AFER PROOFING IN THE FRIDGE

SOURDOUGH OUTTA THE OVEN





COOLED AND CUT