

Sourdough bread



Ingredients:

30g medium-protein bread flour
30g whole wheat flour
60g water
30g ripe sourdough starter
270g bread flour
7g salt

Instructions:

1. Mix first 4 ingredients in a jar, cover, and let rise at room temperature for 5-8 hours.
2. Add remaining ingredients to mixture and mix until a shaggy dough forms. Rest for 1 hour, then stretch and fold dough 4 times over the next 3-4 hours.
3. Shape dough and place in floured basket, seam side up. Cover and refrigerate overnight.
4. Preheat oven with Dutch oven inside to 450°F. Score dough, transfer to Dutch oven, bake covered for 20 minutes, then uncovered for 30 minutes.

Tips:

- Ensure your sourdough starter is active and bubbly before starting.
- Don't over-knead the dough - a shaggy texture is okay.
- Let the dough rise adequately at each stage for optimal results.
- Adjust baking time based on your oven and bread size.