

# Sourdough Bread Recipe (Same Day)

**Yield:** 1 loaf | **Prep:** 3 hr | **Cook:** 35 min | **Other:** 2 hr 30 min

I have realized you don't need 2 days to make delicious sourdough bread. All you need is well fed starter and 6 hours until hot sourdough bread time!

## Ingredients

- 300 g white bread flour (600g for a good large loaf)
- 60 g ripe starter ideally fed the night before (120 g for a good large loaf)
- 200 g of water + 20 g extra water as needed (400 g of water for a good large loaf)
- 1 tsp salt or 10 g (20g of fine sea salt for a good large loaf)

## Notes

Make sure water is not above 85°F or below 75°F when adding in your started to the bowl.

## Pairings

Irish salted butter!



## Instructions

1. In the early morning mixs all of your ingredients for the dough (not including the extra 20-40g of water) in a mixing bowl and mix until the dough is all combined well and there is no more loose flour in the bottom of the bowl. If you need to add water because the dough ball is super dry and hard and not sticking together, add only 5g at a time until you have reach your 20 g (or 40g) maximum overage.
2. Every 30 minutes for the next 2 hours, stretch the dough in the bowl and fold 4 times by folding over quadrants and rotating the bowl 90 degrees (see my full YouTube Video for instructions).
3. Let the dough bulk rise for another 3 hours. At 3 hours you should see some small to medium elevated bumps (bubbles) over the top of the dough. Slightly press on the dough. It should NOT bounce back much. If you do not see air bubbles or the dough bounces back rapidly then let the dough rest another 45 minutes.

Shape the dough into a round ball. Let it sit uncovered for 15 minutes and then let it rise in a for another 2.5 hours. I use the proofing mode on my oven at 90°F which in my environment is perfect.

4. Preheat the oven to 450°F with a dutch oven in the oven with a lid. Place the loaf on top of parchment paper inside the dutch oven, and make your score mark (see YouTube video for the example). Place it in the dutch oven and bake for 20 minutes. At 20 min. remove the lid for 15 minutes or until browned at your desired color.
5. Take bread out of Dutch Over at the 35 min (roughly) mark and set on cooling rack for 1 hr minimum. Butter that baby up and dig in!