

Sourdough Bread, basic

Ingredients

| | Ingredient | Amount |
|---|--|----------------|
| 1 | Sourdough Discard (from stater mother batch) | 16 x oz |
| 2 | Water, filtered warm | 8 x oz |
| 3 | Sea Salt | 1 x teaspoon |
| 4 | Wheat flour, white, all-purpose, unenriched | 5 x cup |
| 5 | Olive Oil | 1 x tablespoon |

Preparation instructions/Product info

1. Make sure your discard has come to room temperature, or sat overnight on the counter
2. Combine the salt and warm water and mix to combine and dissolve.
3. Combine discard and water and than add flour. Mix to form a dough ball.
4. Knead for 5 minutes. If using a mixer with dough hook, mix on second speed for 5 minutes.
5. Add olive oil to coat a large bowl and place dough ball into bowl, lightly brushing with oil.
6. Set in warm location and allow to rise overnight.
7. When dough has doubled in size, press out all air and form a dough ball again. Cut in half and form two dough balls.
8. Form each ball into a loaf of bread, either free standing or loaf pan. Allow to rise until double in size.
9. Bake at 425 degrees until done, approx 40 minutes.

Servings

2 total servings across 2 packages (205 grams per package)

Ingredient statement

Wheat Flour, Sourdough Discard (from stater mother batch), water, Olive Oil, Sea Salt

Allergens

