

# How to revive your Sourdough Starter, *Opal* ♡

## Ingredients:

Dried Sourdough Starter  
Unbleached, white bread flour  
Room temperature water

### Day 1 Morning:

Take 5g of *Opal*, your Sourdough Starter into a glass jar and add 25g of water. Stir until the starter is completely submerged. Then let it sit for 5 min. Next, add 20g of flour and stir until it is mixed well.

Cover and let it sit on the counter at room temperature for 24 hours

### Day 2 Morning:

Take 10g of your starter mixture and add it to a clean jar. Next, add 25g of flour and 25g of water. Mix until well blended. Cover and let it sit for 24 hours again.

### Day 3 morning:

Take 10g of your starter mixture and add it to a clean jar. Next, add 25g of flour and 25g of water. Mix until well blended. Cover and let it sit for 24 hours again.

Day 4 Morning: Take 10g of the starter mixture and add it to a clean jar. Then add 25g flour and 25g water. Mix until well blended. Cover and let it sit again.

Day 4 Evening: You will start to notice that your starter has grown. You may even notice bubbles on the side and top of the mixture. Almost there!

Day 5 Morning: Your starter is revived! You are ready to start baking!

Continue daily feedings to maintain your starter with 30g of the starter, 125g of water, and 140g of unbleached flour.