



Jalepeno Gouda Sourdough Loaf

Ingredients:

100 g active sourdough starter

350 g warm filtered water

500 g flour of your choice

15 g salt

3 jalepenos (diced)

1 8 oz block of gouda cheese (diced up)

Directions:

Mix the starter and the warm water together and then add in the flour and salt. Stir until well mixed and sticky.

Let sit for 1 hour at room temp. After 1 hour, do a round of stretch and folds. After 30 min, do another round of stretch and folds. Some people like to do a lot of stretch and folds, so do as many as you would like every 30 min. I only do at most 2 stretch and folds (I often forget after the first round)

Once finished with sets of stretch and folds, let sit at room temp until it doubles in size (this is an estimate, i just leave it all day).

Dust counter with flour and pour out the dough. Pull outwards to make a rectangle. Add the jalepenos and gouda and fold each short end over and then roll up like a burrito. Then do the tension pulls by rotating the ball while also tucking under (see my video for this step if you need to see it)

Put in a bread basket and cover and put in fridge overnight.

Next day, preheat oven to 450 degrees with dutch oven inside. With oven mitts remove dutch oven once temp is reached. Line the dutch oven and place loaf in, make sure to score the bread. Place top on dutch oven and bake for 1 hour. After an hour, check to see if the loaf is as dark as you would like it. If you would like it darker, bake for 5 min more (or as long as you would like) with the top off.

Once done baking, place loaf on wire rack and let cool for 30- 1 hour.

Enjoy!