

Sourdough Steps

Feed Starter

Let Rise 4-8 Hours

Float Test for starter

100g starter

350g room temp distilled water

Mix until dissolved

500g bread flour

10g salt

Mix together

Cover with towel and sit for 30 minutes

Stretch and pull all sides of the dough inside the bowl

Rest covered for 30 minutes (3-4 sets)

Let dough rest for ~5 hours (doubled in size)

Small sprinkle of flour on top

Scrape out of bowl onto counter

Stretch and pull into ball on counter

Cover with towel and sit for 30 minutes

Final Shaping - Make into ball

Circular motions with tucking x10

Rice Flour in banneton- place dough inside

Cover in place in fridge 12-24 hours

Preheat oven to 485

Dutch oven preheated for 30 minutes

Lightly flour parchment paper

Dough onto parchment paper/bread mat

Rice Flour/AP flour on top on bread

Score the bread

Place in Dutch oven

1 tbsp of water into the Dutch oven under the paper

Cover and cook for 20 minutes

Reduce temperature to 450

Remove lid and cook for an additional 20 minutes

Rest on counter 1-2 hours

Cut and Enjoy

