

# HOW TO REHYDRATE YOUR SOURDOUGH STARTER!

## DAY 1

- In the jar, mix 5 grams of dehydrated sourdough starter with 15 grams of warm water
- Allow the starter and water to sit for about 2 hours, or until the dried starter dissolves.
- Stir in 15 grams of flour.
- Cover and leave out for 12 - 14 hours.



## DAY 2

- There may not be visible signs of activity at this point.
- Without discarding any of what is in the jar, stir in 10 g of flour and 10 g of water.
- Cover and leave out for 12 -14 hours



## DAY 3

- You may begin to see signs of activity at this point, such as small bubbles and a slightly sour aroma.
- Without discarding any of what is in the jar, stir in 10 g of flour and 10 g of water.
- Cover and leave out for 12 - 14 hours



## DAY 4

- You'll see signs of activity by now!
- Discard all but 15 g of the starter.
- To the 15 g of starter add 30 g of water and 30 g of flour.
- Cover and leave out for 12 - 14 hours



## DAY 5

Your starter should be very active at this point. It will have doubled in size, be very bubbly, and smell sweet with just a hint of sourness.

### IN THE AM

- Discard all but 15 g of the starter.
- To the 15 g of starter, add 30 g of water and 30 g of flour.
- Proof for 7 hours

### IN THE PM

- Check your starter around the 7-hour mark. If it has close to tripled in size, then repeat the same feeding as you did in the AM. If it has not yet peaked, let it go another hour or two before checking again.
- At this point, your starter should be active enough to bake with. (We had great success making a levain from the starter at this point that was used in the dough the next day.)



# Time to Bake!