

I GOT IT FROM MY GRANDMA

RECIPE CARD

8 hrs

PREP TIME

60 min

COOK TIME

2 loaves

SERVES



RECIPE

Easy Sourdough

DIRECTIONS

1. Combine water + starter, then add in flour + salt.
2. Mix w/ hands until no more flour pockets.
3. Cover + let rest for 1 hr.
4. perform 4 sets of stretch + folds, 30 min apart
5. after 4th round, cover + let bulk ferment (at least 2 hrs or doubled in size)
6. on floured surface, perform shaping + place into banneton basket.
7. cover + let cold proof in fridge for 2-48 hrs
8. preheat oven to 500°F with dutch oven in it. Bake 45 min, uncover bake for 10 more min

INGREDIENTS

- 250g active starter
- 725g warm water
- 1000g bread flour
- 25g salt
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