

Title: Overnight Fermented Sourdough Bread

Chef: Adam

Ingredients

<input type="checkbox"/> 430 g bread flour	<input type="checkbox"/> 380 g water
<input type="checkbox"/> 12 g salt	<input type="checkbox"/> 1/4 tsp yeast

Steps

1. Mix flour, water, salt, and yeast until no dry flour remains.
 2. Cover bowl with a damp towel or plastic wrap.
 3. Ferment at room temperature for 12–18+ hours.
 4. Stretch and fold dough from all sides.
 5. Transfer dough to parchment paper, seam-side down.
 6. Proof for 2 hours.
 7. Preheat oven to 450°F with Dutch oven inside.
 8. Lightly dust top of loaf with flour.
 9. Score straight down the middle (or criss cross or design or sumn).
 10. Transfer loaf (with parchment) into hot Dutch oven.
 11. Bake covered for 30 minutes.
 12. Remove lid and bake uncovered 25–30 minutes more.
 13. Remove bread and cool completely on a wire rack.
-

Notes

Oily hands to work with dough instead of floury hands.