

Sourdough Checklist

- ☐ Mix together in a bowl:
 - $1\frac{3}{4}$ c. water
 - 1 c. fed starter
 - 1 tbsp. wheat gluten
 - 3 c. bread flour
- ☐ Set a 4-hour timer and start waiting
- ☐ Move bowl to the fridge
- ☐ Set a 12-hour timer and start waiting
- ☐ Knead in:
 - 1 tbsp. salt
 - 2 c. bread flour
- ☐ Knead for 5 more minutes and return to bowl
- ☐ Set a 1-hour timer and start waiting
- ☐ Stretch dough (first time)
- ☐ Set a 1-hour timer and start waiting
- ☐ Stretch dough (second time)
- ☐ Set a 1-hour timer and start waiting
- ☐ Stretch dough (third time)
- ☐ Set a 1-hour timer and start waiting
- ☐ Form dough into two loaves on parchment paper
- ☐ Brush loaves with olive oil all over
- ☐ Set a 3+ hour timer and start waiting
- ☐ Preheat oven to 425°.
- ☐ Slash loaves
- ☐ Spritz with water
- ☐ Add small pan of water to oven
- ☐ Put loaves in oven
- ☐ Set a 28-minute timer and start waiting
- ☐ Remove loaves and let cool