

Settings

Full Sourdough
2x 900g Boule
Strong AP Flour
No Secondary
Medium Hydration
2% salt
Toothsome
Dutch Oven

Ingredients

16g active starter
706g water, warm
1057g Sir Galahad
flour
21g Kosher Salt

Dough

Combine ingredients (except salt) until shaggy **2-3m**.
Cover (damp cloth) and autolyse: **15m**.
Add salt and work in. Cover.
Stretch and fold ev **10m** w/ wet hands **4x**.

Bulk Rise

Cover in warm spot, until 2x size. **16-20h**, depending.

Cut and Shape

Preheat oven w/ dutch oven to **500°F**.
LIGHTLY flour half work surface (cutting). Leave other unfloured (shaping).
Turn out dough. Cut in half. Form into balls. Rest **15m**.

Second Rise

Shape into boule. Rest 30m or **2-4 hours**.

Score and Bake

Center rack, lid on, **430°F**, **44m**.
Remove lid, bake **8m**. Internal temp **205°F**
Cool on wire rack **1h**