

Classic Sourdough



A basic sourdough bread recipe inspired by King Arthur Flour Co.

Ingredients

- 450g bread flour
- 50g whole wheat flour
- 400g water
- 10g salt
- 20g (1 tbsp) sourdough discard

Directions

1. Combine all ingredients by hand into wet shaggy mess
2. Wait 15 mins then fold dough 3 times
3. Cover to proof on counter for 12+ hours
4. Lay dough out on floured surface
 - Optional: Cover dough with adjuncts (olives, sun dried tomatoes, etc.)
5. Shape into a round, cover, and rest for 15-20 mins
6. Shape into a batard, place in floured baneton, and rest in fridge for 8 hours
7. Preheat bread pan in oven to 450° F

Classic Sourdough (cont.)

8. Flip dough from baneton to parchment paper and score the top with lame
9. Place dough in hot pan, add a drop water each side, place lid on, and place in oven
10. Bake for 20 mins lid on, then 25 mins lid off

