Sourdough Bread

Makes 2 loaves.

**INGREDIENTS**

Sourdough Starter
- 1kg Filtered Water
- 1kg Bread Flour

**STEP 1: SOURDOUGH STARTER**

<table>
<thead>
<tr>
<th>Day</th>
<th>Starter</th>
<th>Flour</th>
<th>Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>-</td>
<td>25g</td>
<td>25g</td>
</tr>
<tr>
<td>2</td>
<td>All</td>
<td>50g</td>
<td>50g</td>
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<tr>
<td>3</td>
<td>All</td>
<td>100g</td>
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<tr>
<td>4</td>
<td>1/2</td>
<td>100g</td>
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<td>5...</td>
<td>45g</td>
<td>100g</td>
<td>100g</td>
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<tr>
<td>8</td>
<td>You can bake!</td>
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</table>

1. Keep your sourdough starter in a jar with a loose lid, or keep covered with a cloth and a rubber band.
2. Feed your sourdough starter every 24 hours, following the instructions:

Make sure to thoroughly stir the mix with a wooden chopstick.

After your starter has matured, you can store it in the fridge and feed it weekly (leaving it out for 3 hours after each feeding). Leave out (unrefrigerated) for 2 days before using it again.

If your starter smells alcoholic and has a liquid form in the middle or top portion, pour the liquid away and feed it 30g flour and 20g water at the 12 hour mark. Reduce the liquid on the regular feeding schedule by 10g.

Inspired by Joshua Weissman’s Recipe
Sourdough Bread
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STEP 2: LEVAIN

INGREDIENTS

Levain
- 45g Mature Starter
- 90g Bread Flour
- 90g Filtered Water

1. Combine ingredients and let the mixture ferment for 7 hours.

STEP 3: AUTOLYSE

INGREDIENTS

Autolyse
- 200g All Purpose Flour
- 750g Bread Flour
- 660g Filtered Water
- 18g Salt
- 1g Instant Yeast (Optional)

1. 6 hours after beginning your levain, start your autolyse.
2. First mix, the flours, salt and yeast together.
3. Add in the water and thoroughly mix to hydrate all flour particles.
4. Cover and let rest.

STEP 4: BULK FERMENTATION

INGREDIENTS

Bulk Fermentation
- All levain
- All autolyse

1. Once the levain has fermented for 7 hours (and is bubbly), thoroughly mix and combine the levain and autolyse.
2. Use the Rubaud method to mix for 5 mins and the follow the folding schedule.

Rubaud 1: Pick Up
Rubaud 2: Slap Down

0 mins: Rubaud
15 mins: 1st fold
30 mins: 2nd fold
50 mins: 3rd fold
1h 10mins: 4th fold

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3. To fold, form the dough into a rough square. Tug one end and pull it up before folding it upon itself. Repeat for the other three sides of the square.
4. Wet your hands to make the handling of the dough easier.

STEP 5: SHAPING

1. Move the dough to an unfloured surface. Cut the dough into half. Use a bench scraper to pull the edges of the dough underneath its mass, forming a circle.
2. Cover with a metal bowl for 15 mins, then uncover for 10 mins.
3. Flour the top of the dough and turn it upside down with a benchscraper.
4. Shape the dough by overlapping and folding the left and right sides into the middle. Fold the top and bottom portions inward too. Pinch the seam.
5. Rotate so that the seam-side faces down and pull it towards yourself on an unfloured surface to create tension.
6. Transfer to an extremely well floured banneton (or metal bowl with a cloth covering it).
7. The seam-side should be facing upward.
8. Let the dough rest for 10-12 hours in the refrigerator.

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STEP 6: BAKE

1. Preheat your dutch oven in an oven at 240°C for 1 hour.
2. After letting the dough proof in the refrigerator for 10-12 hours, transfer to a semolina-covered and well-floured parchment paper sheet.
3. Score the top of the sourdough in one swift stroke with a knife or a razor blade.
4. Carefully transfer the dough and parchment paper into the dutch oven.
5. Cover it with the lid and bake it with the lid on for 25 mins.
6. Uncover it and let it bake for a further 15 mins.
7. Transfer to a wire rack and let it cool for 1 hour before cutting with a serrated knife.

Score the dough

Bake with the lid, 25 mins

Bake uncovered, 15 mins

Let cool on wire rack

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