

Sourdough Recipe & Process

Ingredients

- Flour (75%) organic all-purpose flour, (25%) organic bread flour
- Water
- Starter
- Salt

| | All-Purpose Flour (g) | Bread Flour (g) | Water (g) | Starter (g) | Salt (g) | Total (g) | Average |
|----|-----------------------|-----------------|-----------|-------------|----------|-----------|---------|
| 1 | 332 | 121 | 325 | 97 | 9 | 884 | 884.167 |
| 2 | 664 | 242 | 650 | 194 | 18 | 1,768 | 884.167 |
| 3 | 996 | 363 | 975 | 291 | 28 | 2,653 | 884.167 |
| 4 | 1,328 | 484 | 1,300 | 388 | 37 | 3,537 | 884.167 |
| 5 | 1,660 | 605 | 1,625 | 485 | 46 | 4,421 | 884.167 |
| 6 | 1,992 | 726 | 1,950 | 582 | 55 | 5,305 | 884.167 |
| 7 | 2,324 | 847 | 2,275 | 679 | 64 | 6,189 | 884.167 |
| 8 | 2,656 | 968 | 2,600 | 776 | 73 | 7,073 | 884.167 |
| 9 | 2,988 | 1,089 | 2,925 | 873 | 83 | 7,958 | 884.167 |
| 10 | 3,320 | 1,210 | 3,250 | 970 | 92 | 8,842 | 884.167 |

Process

1. Combine Flour and Water
2. Let sit for 1 hour
3. Add Starter
4. Let sit for 1 hour
5. Add Salt
6. Let sit for 30 min
7. Stretch and Fold
 - Stretch and Fold #1
 - Let rest 15 min
 - Stretch and Fold #2
 - Let rest 15 min
 - Stretch and Fold #3
 - Let rest 15 mi
 - Stretch and Fold #4
 - **Let rest 30 min**
 - **Stretch and Fold #5**
 - **Let rest 30 min**
 - **Stretch and Fold #6**
8. Let proof (in bowl) for 3 hours
9. Divide into balls/round loaves
10. Let proof (on counter top) for 30 min
11. Knead and form into final loaves
12. Put in individual loave baskets and bag them
13. Place in refrigerator

- ❖ Optimum time for proofing and storing in fridge is a function of ambient/room temperature and temperature of refrigerator.

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Baking Instructions

1. Preheat oven and crock to 500 degrees
 2. Remove loaf from bag and lightly dust bottom (currently top) with flour.
 3. Dump loaf on to crinkled parchment paper. Paper is to facilitate handling the loaf during baking, crinkled to prevent over-cooking bottom.
 4. Place loaf in crock with single ice cube and immediately place in oven.
 5. Bake for 25 minutes at 500 degrees
 6. Remove from crock, place loaf in oven (on parchment paper) at 435 degrees for 11 minutes
 7. Spin loaf around and bake for another 0-3 minutes at 435 degrees
 8. Remove from oven and let cool for 10-15 minutes before enjoying
- ❖ You may need to dial-in the temperatures and durations based upon your specific oven, ambient temp and etc.