

Sourdough Round Loaf

Ingredients:

90 grams of active sourdough starter
450 grams of bottled or filtered water
600 grams of unbleached bread flour
25 grams of sea salt

Instructions:

- Mix the water and starter together first and then add the flour and salt. Mix all these ingredients together thoroughly in a large bowl big enough to allow for the dough to rise. Cover with damp flour sack towel and allow to rise for one hour.
- After an hour, take the dough out and stretch and fold it 4 times. Put the towel back over the dough and let rise for 30 more minutes. Repeat this process at least twice but no more than 4 times.
- After the stretch and fold process, put the covered dough on the counter or in your oven (off) and allow it to double in size.. the time this takes varies and can depend on the temperature of your kitchen and how active the starter used in the recipe, usually this takes anywhere from 5-12 hours.
- After the dough has doubled in size it's ready for its final rise. Fold and shape your dough and then place it seam side down in a banneton basket covered with a damp dish towel. Let it rise/rest for 1 hour.....up to 2 hours max.
- During the last 30 mins of the final rise, put your dutch oven in the oven to preheat at 430 degrees Fahrenheit.
- When the final rise is finished, take the dutch oven out of the oven and gently drop the dough into the dutch oven on parchment paper or a silicone baking mat. Put the dutch oven lid on and bake in the oven for 20 minutes. After 20 minutes have passed, remove the lid and continue to bake the loaf for another 21 minutes.
- Remove bread from Dutch oven and allow to cool completely before slicing.