

Sourdough Bread

<http://userealbutter.com/2018/02/13/sourdough-bread-recipe/>
from [The Kitchn's adaptation from Tartine](#)

I've written up the recipe for a single 1-pound loaf of sourdough bread, which is half of the original recipe which makes two 1-pound loaves.

levain

1/2 tbsp (8g) active sourdough starter
38g (1/4 cup) bread flour or all-purpose flour
38g (1/6 cup) water

dough

265g (9 oz.) water, room temperature
350g (2 3/4 cups) bread flour or all-purpose flour (bread flour gives better texture)
1 1/2 tsps salt

Prepare your sourdough starter: If your starter has been in the refrigerator, let it warm up on the counter for an hour or two. Feed your starter daily for 2-3 days. It should be active and full of bubbles when you are ready to make your levain.

Make the levain: Mix the starter, flour, and water together making sure not to leave any dry pockets of flour. Cover and let sit on the counter overnight (~12 hours).

Prepare the dough: The levain is ready when it is bubbly and a little pea-sized dollop floats in water. Mix the levain and 1 cup (8 oz. or 235 ml) of water together in a large bowl until the levain is mostly dissolved. Stir in the flour to form a shaggy dough. Cover the bowl (I use plastic wrap because it is so arid here) and let the flour hydrate for 30 minutes to 4 hours (I do 4 hours). Mix the salt into the remaining 1 ounce (30 ml) of water and stir until all or most of the salt has dissolved. Pour the salt water over the rested dough and mix it in by hand, pinching and squeezing the dough until the liquid is completely incorporated and the dough is sticky.

Turn the dough: Facing your dough, grab the edge of the dough farthest from you, pull it up and toward you and tuck it down over the edge of the dough closest to you. Rotate your bowl 90 degrees (clockwise or counterclockwise is fine, just be consistent throughout) and repeat. Continue to do this until you return to your starting point (or have folded the dough 4 times). That is one turn. Let the dough rest covered for 30 minutes. Repeat for a total of 6 turns. After the 6th turn, allow the dough to rest for 30-60 minutes (I rest for 60 minutes). The dough should be larger, but it won't be doubled in size. As you turn and rest the dough, it should also become more cohesive and elastic and smooth.

Shape the dough: Turn the dough out onto a floured work surface. For a single loaf, you don't need to divide the dough, but if you doubled this recipe, cut the dough in half. Sprinkle flour over the dough. Slide the flat end of a pastry scraper under one side of the dough and slide it counterclockwise in an arc to shape the dough into a rough round. Continue to do this until the dough is roughly a round blob. Let the dough rest for 20-30 minutes. Dust your proofing basket linen or the basket itself with plenty of flour. [If your basket linen is new, rub plenty of flour into the bottom and sides of the linen.] Sprinkle flour over the dough. Flip the dough over and grab

the top edge and pull it up and over to the center of the dough. Turn the dough 90 degrees and repeat until all four edges have been pulled to the center. Turn the dough right-side up, dust with flour, then tip the loaf into your proofing basket upside down (the seams should be facing you). Dust the loaf with flour.

Proof the dough: Cover the basket loosely with plastic and allow to rise for 3-4 hours at room temperature or place the basket in a clean plastic bag or large (like 2 gallon) ziploc, tie or seal off, and rise in the refrigerator overnight for 12-15 hours.

Bake: Make sure your Dutch oven is wide enough to accommodate your dough. Place the Dutch oven with the lid in your oven. Preheat 500°F. I give the Dutch oven another 20-30 minutes in the oven once temperature is reached. Lay a sheet of parchment paper (NOT WAX PAPER) that is several inches bigger than your dough footprint on a cutting board. Tip your dough out of the basket, seam side down, onto the center of the parchment paper. If you proofed your dough overnight, you can go straight from the refrigerator to the parchment. Score your loaf at a shallow angle (the blade should be as close to parallel to the dough surface as possible) with a sharp knife or a lame. Move the board-parchment-dough ensemble next to your oven. Take the Dutch oven out of the oven, remove the lid, grab the edges of the parchment paper (making sure not to lose your dough) and quickly but CAREFULLY lower the dough and parchment into the Dutch oven. Cover with the lid and return to the oven. Bake 20 minutes. Reduce oven temperature to 450°F. Bake 10 minutes. Remove the lid. Bake for another 15-25 minutes until the crust is dark golden. Remove the bread from the Dutch oven with a spatula and allow to cool completely on a cooling rack before slicing. Makes one 1-pound loaf.