

## Rustic Sourdough Recipe

PREP TIME: 12 mins

BAKE TIME: 25 to 30 mins

TOTAL TIME: 3 ½ hours

Preheat oven to 425° F

Ingredients:

- 1 cup (227g) hungry sourdough starter
- 1 1/2 cups (340g) water, lukewarm if baking the same day, cold if using 2-3 days to make
- 1 teaspoon instant yeast (1 packet of yeast contains 2 ¼ tsp of yeast)
- 2 1/2 teaspoons (15g) salt
- 5 cups (600g) King Arthur Unbleached All-Purpose Flour

Instructions:

- In large bowl, dissolve sourdough starter and yeast in lukewarm water. (If using a 2- or 3-day recipe, use cold water)
- Add 4 cups of All-Purpose flour and salt. Stir to combine.
- With the remaining cup of flour, sprinkle about half over the top of the sticky dough, and use your dough scraper to clean the sides and bottom of the bowl before turning it out onto your bench
- Knead dough for 5 minutes, sprinkling small amounts of the remaining flour on the bench, and your hands as needed, to keep from sticking.
- Stop kneading. While your dough is resting, scrape out mixing bowl, and smear a little oil around the inside.
- Knead dough for one or two more minutes, then gather it into a smooth ball. It's ready when you lightly press with your fingers and the dough bounces right back. Place dough in the oiled bowl and cover with plastic wrap and kitchen towel so it won't dry out.
  - If you are completing this recipe in one day, store in a warm place to rise for at least 1 ½ hours.
  - If you are completing this over the course of 2-3 days, place dough in bowl, cover well and label. Store in the fridge overnight, making sure to take the dough out of the fridge at least 1 ½ hours before class to come to room temperature.
- After the rise, gently turn the dough onto a lightly floured surface, and divide the dough in half; it'll deflate somewhat. Pre-shape each piece of dough by pulling the edges into the center, turning it over so the seam is on the bottom, and rolling under your cupped hands to form a ball. Let the dough rest, covered, for 15 minutes.
- To make fat oval loaves, elongate each ball of dough you've pre-shaped by gently rolling it back and forth on an un-floured work surface several times. For longer loaves, continue rolling until they're about 10" to 11" long.
- Place the loaves on a lightly greased or parchment-lined baking sheet.
  - If baking the same day, cover with plastic wrap and towel, and let rise until very puffy, about 1 hour. Towards the end of the rising time, preheat the oven to 425°F.
  - If baking the following day, cover with plastic wrap and then a towel, then store in the fridge overnight. Take out of the fridge at least 1 hour before baking at 425°F
- Make two, 1-inch-deep diagonal slashes in each loaf using a serrated bread knife or a lame

- Bake the bread for 25 to 30 minutes, until it's a very deep golden brown and the internal temperature reaches 190°F. Remove it from the oven, and cool on a rack.
- Let cool completely before putting into bread bag to donate/share