

Classic Sourdough

Ingredients

- 50 g (¼ cup) starter
- 350 g (1½ cups) water
- 500 g (4 cups) strong white bread flour
- 7 g (1 tsp) salt, or to taste

To Begin:

(a) 9:00 a.m.: If your starter has been sleeping in the fridge, take it out of the fridge and leave it on the counter with its lid firmly on to come up to room temperature. This makes it easier to feed as the consistency is looser than when it is cold. However, if you forgot to take it out beforehand, you can still feed it as needed from cold; it will just be stiffer to mix.

If it has been living on the counter because you use it so regularly, start at point (b).

(b) 11:00 a.m.: Feed your starter as per your recipe requirements; you will need 50 grams (¼ cup) of active starter. To produce that from your base amount of starter, feed it 30 grams (¼ cup) of flour plus 30 grams (1/8 cup) of water. Stir it well so that it is nicely mixed with no dry flour showing, but it can still be a bit lumpy; it does not need to be mixed until perfectly smooth. Cover it again and allow it to become active, during which time it will bloom, grow, and become bubbly and textured.

Note:

You can use any starter made with any flour for this recipe. The flour in the starter does not need to match the flour in the recipe.

Workday Master Recipe Timetable:

The aim of this timetable is to allow you to be able to fit making a full master recipe dough around your working day. The steps refer to the steps in the recipes.

Feed your starter directly from the fridge, either the night before you want to use it or first thing in the morning before work, and leave it on the counter with its lid firmly on. Do not leave it anywhere too warm. The starter will not need to be fed again unless it has become thin and inactive.

Once home from work, Step 1: Mix together all the ingredients.

After an hour, Step 2: Complete the first set of pulls and folds.

After an hour, Step 3: Complete two or three more sets of pulls and folds as time allows before going to bed.

Bedtime, Step 4: Leave the covered bowl on the counter overnight.

Before work the next morning, Step 5: Pull the dough together, place it in the banneton, cover, and put it into the fridge.

In the evening after work, Step 6: Bake directly from the fridge.

Baking:

Preheat oven to 450 degrees.

Remove the dough from the fridge. Remove the cover and turn the dough out onto a parchment-lined Dutch oven.

Score the top of the dough by using a clean, sharp razor blade or lame, cutting 1 cm deep into the dough.

Put the lid on your Dutch oven. Bake 50 minutes. If you feel that the color is pale after 50 minutes, remove the lid and bake another 5-10 minutes

Remove from the oven, and carefully turn out the dough from the pan. Place on a wire rack to cool.