

# Beginner Sourdough Bread Recipe

## -Classic Round Loaf-

HILL LAKE FARM

Prep Time: 40 Min. | Cook Time: 45 Min. | Total Time: 1 Day + 45 Min.

### Equipment Needed:

Mixing Bowl, Kitchen Scale, Proofing Basket, Bench Scraper, Dutch oven, Parchment, Lame or Razor *for scoring*

### Ingredients:

100g Sourdough Starter (active)

350g Water (lukewarm) +10g if needed depending on dough hydration - 70%

500g Bread Flour

12g Sea Salt

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### Instructions:

1. Feed Starter at ~9PM 75g flour/75g water the night before you plan to ferment.
2. Mix Dough in the morning ~9AM. Using a kitchen scale, first combine starter & water until mixed, then add in flour & sea salt. Thoroughly mix dough until all dry flour is hydrated. Using a wet hand can help find & break up clumps. +10g water if the dough is still too dry.
3. Stretch & Fold sets should be 20 - 60 minutes apart (9:30AM-12PM). Thoroughly wet your hand & grab the edge of the dough & fold it on top of itself. Turn the bowl as you go & continuously grab the outside edge of the dough turning it on top of itself each time to build tension in the loaf. Repeat 2x, for 3 sets total.
4. Bulk fermentation (12PM until 4PM-6PM) Cover the dough & let it rise at room temperature for 4-6 hours, until it's light, airy, & doubled in size.
5. Shape Dough (4PM-6PM) Pour dough out onto a clean, floured work surface. Gently fold the edges of the dough underneath to form a tight, smooth round dough ball, then place it seam-side up in a floured proofing basket or bowl to rise. Cold proof in the fridge overnight.
6. Preheat oven to 450°F at least 30 minutes before baking. Right before baking, score the loaf along its length with a uniform cut. Spritz with water & place in the dutch oven.
7. Bake the loaf with the lid on for 30 minutes at 450°F. Then remove the lid & bake for an additional 10 to 15 minutes.
8. Cool the loaf on rack for about 30min, or until room temperature & Enjoy!