

Sourdough Bread

- 310g of water
 - 100g of healthy strong fed or unfed starter
 - 460g of bread flour
 - 11-12g of salt
1. Throw everything into a stand mixer and mix on low until it's well combined. Move to an oiled vessel with a loose lid.
 2. Set a timer for 30 minutes. At the end of 30 minutes perform stretch and folds.
 3. Now repeat steps 2 for a total of 5 stretch and folds (or 2 1/2 hours total).
 4. Place dough with loosely covered lid in a warm place with no drafts and bulk ferment until the dough has risen about 30%. For reference it takes about 5 hours at 80 degrees.
 5. Sprinkle flour on the top of the dough and turn out onto a clean counter.
 6. Stretch your dough in all directions then roll up like a cinnamon roll. Turn the roll 90 degrees and roll using the tuck and tug method. For bread shape: Seal your ends then pull dough towards you to tighten the top. For boule shape: do not seal ends, instead pull the dough towards you in a circular motion hiding each end as you create tension.
 7. Allow dough balls to rest for 5-10 minutes. If they stay in the shape you've given them without flattening to a pancake, then you are ready to move on. If they flatten out too much, do another rough or two of shaping, following step 7 again.
 8. Place seam side up in floured banneton and cover loosely. Place in refrigerator for 6-12 hours but up to 36.
 9. Preheat your oven to 450F before you get your bread out of the refrigerator
 10. Turn your cold dough out onto a piece of parchment and score. Place scored loaf into the bread pan of your choice, your Dutch oven, or right onto a preheated baking stone.
 11. Mist your loaf with water and cover. Bake 30 minutes covered then remove the cover and bake another 20-30 minutes or until the desired color is achieved.
 12. Cool on a baking rack before cutting.