



# Super Simple Sourdough

## Ingredients

3/4 cup sourdough starter

1 cup room temperature water

2 ½ tablespoons olive oil

2 ½-3 cup bread flour

2 ½ teaspoons salt

## Directions

In a large bowl, mix the starter, water and olive oil with a whisk.

In another bowl, mix the 2 cups of the flour and salt together with a whisk or fork and then add to your bowl with the wets – use your hands so you can tell if your dough comes together too wet, add a touch more flour if the dough is too wet. The dough should feel silky and smooth – not too sticky.

Roll your dough around the bottom of the bowl to clean it and ensure all of the dough comes together then use the remaining olive oil to grease your bowl. Cover the bowl tightly with cling wrap and a light dish towel. Let rest on the counter and rise for 12 hours (overnight is best).

After it has sat for 12 hours, remove your dough from the bowl and fold it into itself gently and firmly on a floured surface. Then roll it into a ball. Lay a towel into another bowl and dust it with some bread flour, place your dough and sprinkle more flour on top. Cover it and let rise for 2-4 hours until it approx. doubles in size – the length of time will depend on many factors so the best thing to do is keep an eye on it and be patient. You can test to see if your dough is ready to bake by gently pressing with a finger into the top of it, if it slowly rises back up – it's ready!



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## Directions

Sourdough crust is a part of the experience of sourdough and the secret to getting one that is just right is moisture or steam! Most people use a Dutch oven to bake, but if you don't have one use a walled cake pan with a bit of water as your oven comes up to temperature. A great secret is also to work with a hot pan to bake your loaf – leave it in the oven while it preheats and Set your oven at 425 degrees with your pan inside and ensure that it is fully up to temperature before sliding in your bread. Let it bake for approx. 45-50 mins and look for a crusty, deep golden tone.

Finally, bring it out and let it cool fully before cutting into your loaf!