

Classic Sourdough Bread (LauraLivesTheGoodLife)

1¾ c. water (390g)
½ c. active, bubbly starter (125g)
1 t. sea salt
2/3 c. whole wheat flour (can use all white flour) (100g)
3 c. flour (400g)

1. Mix the water, starter and salt in a bowl and stir until combined. Add the whole wheat flour, stir, then add the rest of the flour, a cup at a time, until the dough comes together in a ball. Cover and let sit for 30-60 minutes.
2. Stretch the dough, pulling from the edge of the bowl, upwards, then fold toward the center. Do this 8 times, rotating the bowl as you go. Cover and let the dough rest for 30 minutes. With wet fingertips, do this process 3 more times.
3. After the 4th time, let the dough rise somewhere warm for 4-6 hours or until it has nearly doubled in size. Lift the dough from the bowl, letting the weight of the dough fold under itself. Do this 4-6 times
4. Pre-shape: lift the dough out of the bowl and onto the counter. Rotate the dough while dragging towards you, tucking the bottom underneath. This will create a round ball, taut on the surface. Sprinkle the top with flour and cover with a tea towel. Let rest for 40 minutes.
5. Final shape: dust a banneton or bowl with flour. Flip the dough upside down on the counter. Fold in one side, then the opposite side, then the top, then the bottom, like wrapping a present. Now pull each diagonal corner in. transfer the dough, seam side up to the prepared banneton/bowl. Cover the bowl with a large bag.
6. Final proof: refrigerate the dough overnight or for 12-18 hours (can do up to 3 days). To bake the same day, let rise in the bowl for 2-3 hours before baking.
7. With the Dutch oven inside the oven, preheat to 500°. Turn the dough onto parchment paper. Using a lame or sharp knife, score the dough, then lift it into the hot Dutch oven. Optional: place 3-5 ice cubes between the parchment and Dutch oven to create steam.
8. Bake covered for 20 minutes, then lower the heat to 450°. Remove the lid and bake for another 20 minutes (for a lighter crust, remove the lid with 10 minutes left). Remove the bread and let cool on a wire rack for 1 hour.

Add-ins: add ½ cup of each ingredient. Add-ins should be no more than 20% of your total volume of dough.

Starting at step 4. Lightly flour your work surface. Spread 2/3 of your add-ins over the dough. Fold each side into the middle. Spread the last 1/3 of the add-in over the dough. Roll the dough and shape into a ball, pulling toward you to create a surface tension. Cover and continue from step 6.

Tips:

- Dried fruit should be soaked for 30 minutes, strained and pat dry (dried fruit will soak up the liquid in the dough and throw off the hydration level)
- Wet ingredients (zucchini, carrots, etc.) can add too much moisture so wring out first.
- Add flavor to nuts & seeds by toasting first
- Meats should be cooked & cooled before adding
- Some ingredients tend to burn on top of the loaf so leave the lid on for the whole bake.

Ideas for add-ins:

- ½ c. Kalamata olives + ¼ c. chives + ¼ c. goat cheese
- ½ c. caramelized onions + ½ c. dried figs
- Juice of one orange (use in place of the water that the recipe calls for) + zest of one orange + ½ c. dried cranberries, soaked in water for 30 minutes, drained (or soak the cranberries in the OJ)
- White chocolate, cranberry, pecan
- Cinnamon, raisins, honey/sugar
- Jalapeno cheddar
- Blueberry lemon (use dried blueberries)
- Everything bagel seasoning
- Orange zest, cardamom, clove, honey
- Rosemary
- Sun-dried tomatoes, roasted garlic
- Bacon, blue cheese
- Dates, pecans, cinnamon
- Cherry, chocolate
- Pumpkin seed, hemp heart, almond, pistachio