

Bub's Basic Sourdough Bread Recipe

Ingredients:

NOTE: Bread flour ►

Levain:

- 50g Mature Sourdough Starter (*levain*)
 - 200g All-Purpose Flour
 - 50g Whole Wheat Flour
 - 200g Room Temperature Water
- Let it rise \cong 10-14 hours (maybe mix the night before baking)

Remaining Dough:

- ~~900g Unbleached Bread Flour~~
- ~~100g Whole Wheat Flour~~
- ~~750g Room Temperature Water~~
- ~~20g Salt~~
- 540g AP Flour (2 Tbsp. gluten)
- 85g whole wheat flour
- 175g rye flour
- 620g water
- 21g salt

Steps ([Ken's Artisan bakery](#) or [The Regular Chef](#)):

Mixing Dough:

- Fill a large bowl with 570g of water at about ~~85~~⁹⁵° (60 second microwave)
- Add 360g of levain to the bowl and stir to disperse it throughout the liquid.
- Add 540g of all-purpose flour to the bowl, along with 85g of whole wheat flour and 175g of rye flour.
- Mix the dough by hand, until all flour is completely saturated.
- Cover the bowl with plastic wrap and put it in the oven with the light on.
 - While the dough is resting, mix together 50g of water and 21g of salt in a glass measuring cup and microwave for 20 seconds to dissolve the salt.
- After 20-40 minutes, add the salted water to the dough and incorporate it.

Bulk Rise:

- Cover, and return the dough to the warm environment.
- After the first 25 minutes, take your dough out for the first set of stretch and folds.
 - To perform stretch and folds, grab a small piece of the dough from underneath, and stretch it as far as it'll go without tearing, then fold it over itself. Then, repeat that 7 more times around the entire perimeter of the dough.
- Again cover, and return the dough to the warm environment.

- After another 25 minutes, perform your second set of stretch and folds.
- Again cover, and return the dough to the warm environment.
- After another 25 minutes, perform your third set of stretch and folds. This time after the stretch and folds are completed, flip the dough over in the container.
- Cover the container, and return it to your warm environment.
- After another 25 minutes, we will perform our 4th set of folds. This time, we will use coil folds instead of stretch and folds.
 - To perform the coil folds, lift the dough up and let it fold underneath itself, then turn the container 180° and repeat with the other side of the dough. Then repeat that same process with the remaining two sides of the dough.
- Cover the container and return it to your warm environment.
- After another 25 minutes, perform another set of coil folds.
 - If you see any large bubbles on the surface of the dough, go ahead and pop them so they don't end up in the final bread
 - The dough should be soft and airy by now, and it should have grown in size by about 20-30% since the beginning of the bulk rise phase.
 - If it doesn't seem quite ready yet, you can return the dough to your warm environment for another 25 minutes and perform another set of coil folds, then proceed from there.
- Set the dough aside for about 10 minutes to let it relax.

Dividing and Initial Shaping:

- Dump the dough upside down onto a lightly floured work surface.
 - You now have one "floured" side of the dough, and one "unfloured" side.
- Using a metal bench scraper, divide the dough in half.
 - Lightly flour your hands and bench scraper to prevent the dough from sticking.
- Make sure your surface doesn't have too much excess flour on it, and then flip over one of the dough pieces with the unfloured side facing down.
- Use your bench scraper to form the loaf into a taught ball by scooping it from the side as you rotate it a quarter turn, then scrape it back toward yourself.
- Repeat that process just a few more times until you can feel some tension develop on the outer surface and the dough, and it maintains its round shape. Be careful not to over-shape, which can cause the surface to tear.
 - Again, pop any large bubbles that form on the surface of the dough.
- Repeat the shaping process for the other loaf.

- Dust the tops of the loaves with a bit of flour, then cover them with a floured kitchen towel and let them rest for about 20-30 minutes
 - They should flatten, but only slightly if you've developed some good tension during the initial shaping. If they spread out too thin, you can give them another round of shaping, as we just did, to develop some more tension. Then, let them rest for another 20-30 minutes.

Final Shaping:

- Dust the top surface of each loaf with a bit more flour and then flip them over so the unfloured side is facing up.
 - Make sure you have plenty of space to work with, and get rid of any excess flour on your work surface. I also like to sprinkle my surface with a tiny bit of water to help the dough pick up traction as I shape it
- **To Shape A Boule** (a round loaf), use the following steps:
 - Gently spread the dough into a wide rectangle and then fold the third of the dough closest to you over the middle.
 - Fold the left and right thirds over each other in the same way.
 - Grab the two corners of dough furthest away from you, and pull them all the way up and over the loaf, as you flip it right-side up.
 - Drag the loaf along your work surface a few times with your bench scraper to develop additional tension.
 - Flip over and transfer the loaf, seam-side up, to a round banneton that has been lightly dusted with rice flour.
- Transfer your bannetons to food-safe plastic bags, and seal the bags to prevent the dough from drying out
- Place the loaves into your refrigerator to allow them to proof for anywhere from 3-12 hours. The longer you allow them to proof, the tangier the loaves will end up.
 - NOTE: You can perform this final proof at room temperature, but proofing in the refrigerator helps the dough to develop more flavor and makes the loaves easier to score before baking.

Baking

- I prefer to bake after 4 hours of proofing in the refrigerator.
- Place the dutch ovens into the oven and set the oven to 500° and wait at least 30 minutes for both the oven and dutch oven to become smoking hot.
- Once both are preheated, take the loaves out of the fridge and remove the plastic bags, then dust the loaf with a bit more rice flour to prevent it from sticking to the pot.

- Working quickly, remove your dutch oven from the oven. Dump the loaves in, then score it with an 'X' about ½" to 1" deep using a bread lame or a very sharp knife.
- After the loaf is scored, place the lid on your dutch oven, and transfer it back to the oven as quickly as possible.
- Allow the loaf to bake at 500° (475°), for 20 (30?) minutes.
- After this, remove the lid and reduce the oven to 450°
- Let the loaf continue baking until it reaches a deep, dark brown color, with some hints of black charring on the edges, about 15-20 minutes.
- Once the loaf is bake, remove it to a wire rack and allow it to cool for at least 30 minutes, or up to a few hours to allow the inside to finish cooking.