

# Classic Sourdough

## BY WEIGHT: Using a Food Scale

(Inspired by Tartine's Country Bread, Makes 2 loaves)

### FOR THE LEAVEN:

A heaping tablespoon of Sourdough Starter

100 grams bread flour

100 grams whole wheat or white whole wheat flour

200 ml. lukewarm water

### FOR THE BREAD:

200 ml. leaven

700 ml. warm water

900 grams bread flour, plus more for dusting

100 grams whole-wheat flour

1 tablespoon fine sea salt or kosher salt

**MAKE THE LEAVEN:** The night before baking, discard all but 1 tablespoon of the mature starter. In a one quart glass bowl or Mason jar, mix the remaining starter with 200 milliliters of warm water and stir with your hand to disperse. Add 100 grams bread flour and 100 grams wheat flour and combine well. Cover with a tea towel and let rest at room temperature for about 12 hours or until doubled or tripled in size and bubbly in appearance.

**MAKE THE DOUGH:** In a large bowl, combine 200 milliliters of leaven with 700 milliliters of warm water and stir to disperse. (Reserve remaining leaven for future loaves as the remaining leaven is your new starter! Keep it in an airtight container in the refrigerator for future use for up to 2 or 3 weeks. Or better still give a heaping tablespoon of fresh leaven to 3 or 4 people who want to make sourdough. But just make sure to keep at least one heaping tablespoon of starter in your refrigerator for next time you bake!)

Add 900 grams of bread flour, 100 grams of whole-wheat flour and a generous tablespoon of salt to the bowl and use your hands to mix

until no traces of dry flour remain. The dough will be sticky and ragged.

Cover bowl with a towel and let dough rest for an hour at room temperature.

Dip your hands in water, grasp a handful of dough from the bottom of the bowl and stretch it over to the top of the dough. Rotate the bowl in quarter turns, and repeat as you go all around the dough. Cover the dough and let it rest for 30 minutes. Repeat the wait-and-stretch routine every 30 minutes 5 more times, for a total of 3 hours. Finally, cover the dough and let it rest 30 minutes more. The dough should now be billowy and 30% larger in volume. If not, repeat the 30 minute wait-and-stretch routine one or two more times.

Transfer the dough to a well floured work surface, and dust the top of the dough with flour. Cut the dough in half and shape two loaves. Spray two 8" cake pans with non-stick cooking spray and dust with flour. Place the loaves in the pans; spray the tops of the loaves very lightly with Pam and cover loosely with Saran Wrap. Allow the dough until almost double in size, about 2 hours, (or, let the dough rise for up to 3 days in the refrigerator, covered completely with plastic wrap.) Allow the risen dough to return to room temperature before continuing.

Place a rack in the bottom third of your oven and preheat the oven to 475F for at least 20 minutes. Bake the loaves for up to 25 minutes or more, until well browned, with a little char around the edges.

Remove the loaves from the pans and cool on a rack for at least 15 minutes before cutting. Serve warm.

Sourdough loaves may also be double-wrapped in aluminum foil, placed in a freezer bag and frozen for up to one month. Cool completely after baking, double-wrap in aluminum foil, and then freeze in an airtight freezer bag.

# Classic Sourdough

## BY VOLUME: Using Measuring Cups and Spoons

(Inspired by Tartine's Country Bread, makes 2 loaves)

### FOR THE LEAVEN:

A heaping tablespoon of Sourdough Starter

Scant cup (7/8 cup) bread flour

Scant cup (7/8 cup) whole wheat or white whole wheat flour

Scant cup (7/8 cup) lukewarm water

### FOR THE BREAD:

$\frac{3}{4}$  cup leaven

3 cups warm water

7  $\frac{1}{4}$  cups bread flour, plus more for dusting

A scant cup (7/8 cup) whole-wheat flour

1 tablespoon fine sea salt or kosher salt

**MAKE THE LEAVEN:** The night before baking, discard all but 1 tablespoon of the mature starter. In a one quart glass bowl or Mason jar, mix the remaining starter with 200 milliliters of warm water and stir with your hand to disperse. Add 100 grams bread flour and 100 grams wheat flour and combine well. Cover with a towel and let rest at room temperature for 12-14 hours or until aerated and puffed in appearance.

**MAKE THE DOUGH:** In a large bowl, combine 200 milliliters of leaven with 700 milliliters of warm water and stir to disperse. (Reserve remaining leaven for future loaves as the remaining leaven is your new starter! Keep it in an airtight container in the refrigerator for future use for up to 2 or 3 weeks. Or better still give a heaping tablespoon of fresh leaven to 3 or 4 people who want to make sourdough. But just make sure to keep at least one in your refrigerator for next time you bake!)

Add 900 grams of bread flour, 100 grams of whole wheat flour and a generous tablespoon of salt to the bowl and use your hands to mix until no traces of dry flour remain. The dough will be sticky and ragged.

Cover dough with a tea towel and let it rest for an hour at room temperature.

Dip your hands in water, grasp a handful of dough from the bottom and stretch it over to the top of the dough. Rotate the bowl in quarter turns, and repeat as you go all around the dough. Cover the dough and let it rest for 30 minutes. Repeat the wait-and-stretch routine every 30 minutes 5 more times, for a total of 3 hours. Finally, cover the dough and let it rest 30 minutes more. The dough should now be billowy and 30% larger in volume. If not, repeat the 30-minute wait-and-stretch routine two more times.

Transfer the dough to a well floured work surface, and dust the top of the dough with flour. Cut the dough in half and shape two loaves. Spray two 8" cake pans with non-stick cooking spray and dust with flour. Place the loaves in the pans and cover loosely with Saran Wrap. Allow the dough until almost double in size, about 2 hours, (or, let the dough rise for up to 3 days in the refrigerator, covered completely with plastic wrap.) Allow the risen dough to return to room temperature before continuing.

Place a rack in the bottom third of your oven and preheat the oven to 475F for at least 20 minutes. Bake the loaves for up to 25 minutes or more, until well browned, with a little char around the edges.

Remove the loaves from the pans and cool on a rack for at least 15 minutes before cutting. Serve warm.

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