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# ARTISAN SOURDOUGH BREAD

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## Ingredients

- 2¾ C Water (filtered)
- 2 C Starter (active)
- 3 - 3½ tsp Salt (not iodized)
- 7½ C All-Purpose Flour

## Directions

- Add water and starter to a mixing bowl and mix starter into water
- Add some of the flour but not all (approximately 5 cups to start) and salt
- Knead the dough until all the flour is mixed well
- Add flour ½ cup at a time until dough is no longer sticky
  - May take less than 7½ cups and may take more
- Remove from mixing bowl if not a large size and cover with a damp towel
- Every 30-120 minutes perform a set of stretch and folds by gently pulling and stretching the dough then folding it over itself. Rotate the bowl a quarter turn and repeat until all the way around the bowl.
- Allow dough to bulk ferment on the counter for 6-14 hours (time will vary based on temperature of your kitchen)
- Divide the dough in half and shape into two loaves, adding jalapeños and cheddar cheese
- Add loaves to bannetons or bread baskets and allow to proof in the fridge for at least 2 hours or up to two days
- Preheat the oven and dutch ovens, 1 hour before baking, to 475°F
- Place dough on bread mats or parchment paper and score deeply
- Place in dutch ovens, add ice, and return the lids before baking for 20 minutes
- Remove the lids and bake for an additional 20 minutes before removing them from the oven, and allowing them to cool completely on a wire rack before packaging