

Sourdough Bread

Naturally Leavened Sourdough Bread

Adapted from King Arthur Flour

- 454 g fed sourdough starter (at room temp)
 - 602 g King Arthur unbleached AP flour
 - 85 g King Arthur whole wheat flour
 - 397 ml water (room temp)
 - 1 tbsp salt
1. Mix all ingredients except salt in a large bowl until all the flour is hydrated. Cover with a kitchen towel and let it sit for 20 minutes.
 2. Add the salt, take the dough out of the bowl and knead until smooth but still tacky, about 5 minutes. Place back in the bowl, cover, and let rise for one hour.
 3. Take out of the bowl again, pat it down lightly and fold into thirds like a business letter. Turn 90° and fold once more. Put it back in the bowl, cover, and let rise for another hour.
 4. Turn out onto a floured surface and divide into four pieces. Gently shape into rough rectangular shapes (being careful not to knock the air out) and cover again. Leave to rest for 20 minutes.
 5. Prepare two baking sheets with parchment paper and lightly cover with semolina. Shape each piece into

batards (see video) by folding top half over to the center and pressing down to seal then bottom half up and sealing, then top edge all the way down to the bottom edge and pressing down to seal again. Rock and roll, tapering the edges slightly (see video). Place 2 loaves on each sheet. Cover and let rise for 2½ hours.

6. Preheat the oven to 450°F when there is one hour left on the rise time. Place a baking stone in the middle rack of the oven before preheating.
7. Make three slashes through each loaf with a lame or knife. If you have a pizza peel, transfer the parchment onto the peel directly and then transfer to the pizza stone. Otherwise, place baking sheet directly onto stone. Bake for 18 minutes or until golden brown and sounds hollow on bottom when tapped.