

# AIRY SOURDOUGH

Servings: Makes 2 loaves

## DIRECTIONS

Step 1: Combine all of the flours into a large bowl and then add in the water and active starter. Mix together with your hands or a wooden spoon. Once the mixture starts to come together, add in the salt and spices (if using). Mix again until fully combined.

Step 2: Let rise in the oven with the oven off, oven light on and the oven door cracked open. This will provide a nice warm environment for the bread to prove in. This is called the bulk rise. Leave for four hours. Every hour, remove from the oven, and stretch and fold your dough for about 1 to 1-1/2 minute each time (a total of 3 stretches and folds, don't fold after the fourth hour). This will build up the gluten in the dough, helping you to achieve a nice, airy structure.

Step 3: After the four-hour bulk rise, it's time to shape the dough. Divide the dough in two. Then take a bench scraper and shape each piece of dough into a round ball by using a bench scraper and moving it in circular motions in between your work surface and the dough. Once you have a nice and taught surface on the top of the bread and a circular shape, rub the top of the dough gently with a coating of flour. Then tip the dough over so the floured side makes contact with the work surface. Pat the dough gently into a rectangle shape. Grab ahold of one side of the rectangle and take it halfway over to the other side of the rectangle. Then grab the other side of the rectangle and take that up and over the previous fold all the way over to the other side of the dough (making a sausage like shape). Turn the dough so the seam is running away from you and roll the dough up tightly.

Step 4: Place the dough in a banneton or bowl lined with a flour-covered linen towel with the seam side up and the floured side down. Cover the bowl with a plastic bag. Place this in the fridge for 12 hours.

Step 5: After 12 hours, place a Dutch oven in the oven and preheat it to 475°F for 45 minutes to an hour. After 45 minutes, take the dough out of the oven and remove the Dutch oven from the oven. Place a piece of parchment paper over the bowl that the dough is in and with your hand on top of the parchment paper, invert the bowl so the dough falls gently onto the paper (and therefore, your hand). Take the lid off of the Dutch oven and place the dough into it. Make a slash down the middle with a sharp knife or razor blade.

Step 6: Put the lid back on the Dutch oven and put back in the oven for 20 minutes. After 20 minutes, remove the lid and bake for an additional 20-30 minutes, until the bread is a dark, caramelized color.

Step 7: Remove from oven and place on a wire rack to cool. Let cool completely before slicing and digging in.

## INGREDIENTS:

600g bread flour

150 g rye flour

150 g all-purpose flour

650g water

250g active starter

21g salt

Dried rosemary and  
garlic powder to taste,  
optional