



Beginner Sourdough Loaf Recipe

Prep Time: 2 hours and 10 minutes

Overnight Proofing: 8 - 10 hours

Cook Time: 35-45 minutes

Cooling Time: 60+ minutes

Total Time: 11 - 13 hours and 45 minutes

Ingredients

- 150 grams of active sourdough starter
- 350 grams of room-temperature water
- 500 grams of unbleached bread flour
- 13 grams of salt
- Ice

Equipment

- Kitchen Scale
- Large glass mixing bowl
- Measuring Cup
- Danish Whisk
- Plastic Bowl Cover
- Flour Duster (Optional)
- Banneton
- Lame
- Bread Sling
- Dutch Oven
- Oven
- Oven mitts
- Cast iron pan/baking sheet

New to sourdough?
Step-by-step guide to feeding
and maintaining your starter.



New to sourdough?
Scan to shop the exact tools
used to make this recipe!





Directions Day 1

Before You Start

- Read through all steps before starting.
- The starter should double in size within 4 - 8 hours after feeding.
- Room temperature is around 68°F - 75°F.
- Dough will be sticky until the 3rd or 4th round of stretch and folds; this is normal.

Starting the Dough

1. In a large glass bowl, add 150 g active starter.
2. Add 350 g of water.
3. Use the Danish whisk to mix the starter with water until it dissolves.
4. Add 500 g of unbleached bread flour and 13 g of salt into the bowl.
5. Use the Danish whisk to mix until no dry flour remains. The dough will look shaggy and be a bit sticky.
6. Cover the bowl with the plastic bowl cover and let it rest for 30 minutes.
7. After the rest, perform one set of stretch and folds:
 - Slightly wet your hands to prevent the dough from sticking too much.
 - Grab one side of the dough, stretch it upward, then fold it over itself.
 - Rotate the bowl 90°.
 - Repeat on all 4 sides.
 - Dough should feel smoother after each set.
8. Repeat this process every 30 minutes for 2 hours (4 sets total).
9. Prep the banneton by dusting the inside with bread flour.
10. Lightly dust a clean countertop with flour.



Directions Day 1 Continued

11. Transfer the dough from the large glass bowl onto the floured surface.
12. Stretch the dough into a rectangle shape.
13. Fold the dough into thirds (like folding a letter, lengthwise).
14. Starting at the end, roll the dough on top of itself into a ball.
15. Shape the dough by tucking and pulling the dough toward yourself in a U-shaped motion to build surface tension.
 - Dough should feel tight and hold its shape. If it spreads out quickly and won't hold shape, continue shaping until it tightens.
16. Once the dough is shaped, place the dough smooth side down into the floured banneton.
17. Cover the banneton with the same plastic bowl cover.
18. Place in the refrigerator overnight.



On the left is an example of dough that has been placed smooth side down into a floured banneton and covered with a plastic bowl cover.



Directions Day 2

1. Place the Dutch oven into the oven.
2. Preheat the oven to 450°F.
3. Take the dough out of the refrigerator and remove the plastic bowl cover.
4. Place the bread sling on top of the dough while it remains in the banneton.
5. Flip the banneton upside down onto the sling so the dough is now smooth side up, on top of the sling.
6. Using the bread lame to score the dough as desired.
7. After the oven has completely preheated with the Dutch oven inside, with oven mitts, carefully take the Dutch oven out of the oven and remove the lid.
8. Use the bread sling to place the dough into the hot Dutch oven.
9. Leave the flaps of the bread sling hanging outside of the Dutch oven and place the lid on top of the flaps.
10. Use oven mitts to place the Dutch oven into the oven and bake at 450°F for 24 minutes.



On the left is an example of the flaps of the dough sling hanging outside of the Dutch oven.



Directions Day 2 Continued

11. Immediately after placing the dough into the Dutch oven and putting it in the oven, add 2-4 ice cubes to a cast-iron pan or baking sheet and place it on the rack below the Dutch oven.
 - Ice will create steam for the loaf, which will allow the dough to expand fully and improve the crumb.
12. After 24 minutes, lower the oven temperature to 425°F, remove the Dutch oven lid, and remove the cast iron/baking sheet. There should be no ice left.
13. Continue baking for 10–15 minutes, or until the crust is a deep golden brown.
14. After the crust has reached golden brown, use oven mitts to remove the Dutch oven from the oven.
15. Use oven mitts to grab the sling and lift out the loaf.
16. Separate the dough from the sling and place the loaf on a cooling rack.
17. Allow to cool for 1+ hours before slicing into it.
18. Enjoy!



On the left is an example of loaves resting on a cooling rack.



Resources

Trouble Shooting

- Dense loaf → sourdough starter was not active
- Flat loaf → under proofed
- Burnt bottom → move to a higher rack
- Dough too sticky → do more stretch and folds
- Pale crust → bake longer without the lid

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