

## **BASIC SOURDOUGH RECIPE**

### **from Becky Hile**

- 10 ½ ounces of starter culture
- 2 Tablespoons organic sugar
- 8 ounces of warm water (no hotter than 110 degrees F)
- 1 Tablespoon olive oil
- 1 pound of AP flour
- 1 Tablespoon kosher or sea salt (not table or iodized)

Mix all the above in stand mixer approximately 4 minutes or until it starts to clean up after itself.

1. Place dough ball in an oiled or buttered bowl and cover. Allow to rest for 45 minutes to 1 ½ hours. Slap and fold dough on clean wet counter top about 5 times, it should start to feel stronger, more difficult to pull/fold.
2. Put the dough back in bowl and cover. Allow to rest for 45 minutes to 1 ½ hours. Slap and fold dough on clean wet counter top about 5 times, it should start to feel stronger, more difficult to pull/fold
3. Put the dough back in bowl and cover. Allow to rest for 45 minutes to 1 ½ hours. Slap and fold dough on clean wet counter top about 5 times, it should start to feel stronger, more difficult to pull/fold. Pull off a fist sized piece of dough for your Decoy Loaf and form into a ball, tucking the ends under and place in a 2 cup glass pyrex bowl or any oven safe container of that size. The remainder of the dough is formed into a larger ball in the same manner. Place into a 5 quart Dutch oven or any other covered baking dish of the same size. Allow to rise until at least double in size. Usually four to six hours. If it's late or you don't have time to wait the full rise time you can cover and refrigerate overnight.

Preheat oven to 430 degrees F placing Dutch oven lid in the oven for preheating. Once preheated spray both loaves with water and sprinkle any topping you like (sesame seed, poppy seed, Everything Bagel, etc) Carefully put the hot lid on the Dutch oven and put both the Dutch oven and the Decoy Loaf into the oven for approximately 22 minutes. The Decoy loaf is done first and should have an internal temp of 190 to 200 degrees F. Remove Decoy Loaf and lid from Dutch oven and allow to cool. The larger loaf will need to bake an additional 10 minutes and is done when internal temp is 190 to 200 degrees F.

Allow the larger loaf to cool completely but feel free to tear into the Decoy Loaf immediately. LOL