

The Complete Course on Sourdough Bread

Bread Baking Schedule

INSTRUCTOR: Dan Mazz

- Make sure to feed your starter 12 hours before you begin mixing your dough.
 - *TIP* If you store your starter in the fridge, take it out 2 days before you want to use it.
 - Feed it once with 30 g water and 30 g flour.
 - Then discard 80% after 12 hours and feed it with 60 g water and 60 g flour.
- Mix your dough then wait 30 minutes for the resting period.
- Add your salt & left over water and mix well, then wait 30 minutes before doing a stretch and fold.
- Every 30 minutes do a stretch and fold until the dough has risen and become puffy (usually about 4 stretch and folds)
 - *TIP* Be careful not to rip the dough near the end of the stretch and folds
- Bring your dough to the bench and give an initial folding.
- Allow your dough to rest on the bench for 30 minutes.
 - *TIP* After 30 minutes you want your dough to be thick and have round edges. If it is thin and flat, stretch and fold again, then wait another 30 minutes.
- Do a final shaping and place your bread in a proofing basket.
- Preheat your crockpot or baking stone in the oven at 500° F or 260° C for about an hour.

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- Transfer the dough to the crockpot using parchment paper, score using a lame and then place the top of the crockpot on.
 - Place your bread in your oven and bake for 25 minutes.
 - After 25 minutes, remove the lid, lower the temperature to 450° F or 232° C and bake for another 25 minutes.
 - Take your crockpot out, carefully remove the bread and allow to cool for 30 minutes.
 - You can now cut into your beautiful sourdough bread!