



# Sourdough Bread

Village Kitchen @ <https://chailai.us>

A simple sourdough bread recipe for 2 loaves of bread that you can serve one today and freeze the other.

You must bring the starter to room temperature, feed it, and wait until it is ready – this could take a few hours. It is recommended that you take it out of the refrigerator early in the evening, and feed it late at night before you go to bed, and it will be ready when you get up.



## Ingredients

Amount	Adjusted for 1 loaf	Measurement	Ingredient
800	400	grams	flour
460	230	ml.	water
10	5	grams	salt
320	160	grams	starter

## Directions:

1. Mix all ingredients together and knead until ready (about 10 minutes).
2. Proof in bowl for about 3 hours.
3. Punch the dough down, cut into 2 equal portions, shape the loafs, and place the dough in proofing bowls.
4. Proof for 3 hours or longer time in refrigerator.
5. Preheat the oven at 450° F with an empty Dutch oven for baking.
6. Bake with the lid on for 30 minutes, open the lid and continue baking for another 25 minutes. At this juncture, and since each oven is different, you must observe the color of your bread – a little dark is always good.

Note: During the second proofing, I put one loaf in the refrigerator for two more days and leave one loaf out at room temperature for immediate baking as soon as it is ready. I heard some said that you can leave it in the fridge for up to three days – I haven't tried that yet.