

Laminated Sourdough

Makes approx. 1.2kg
Hands-on Time 1 hour
Resting Time +36 hours

Ingredients

- 15g sourdough starter
- 320ml water
- 600g plus 3 tbsp strong white bread flour (plus extra for dusting)
- 2 tsp fine salt
- 4 tbsp caster sugar
- 2 tbsp full-fat milk
- 250g unsalted butter (softened)

Equipment

- Measuring jug or bowl
- Spoon
- Tea towel
- Large bowl
- Baking parchment
- Electric whisk
- Palette knife
- Rolling pin
- Ruler or measuring tape
- Knife

Method

1. Prepare the Levain

- In a jug or bowl, combine the sourdough starter, 100g of flour, and 60ml of water to make a thick dough.
- Cover with a tea towel and leave for at least 12 hours.

2. Prepare the Dough

- In a large bowl, combine the levain, 500g of flour, salt, and sugar.
- Add the milk, and 260ml of water to the dry ingredients. Mix until a dough forms.
- Knead the dough on a clean worktop for 5 minutes until smooth and soft.
- Flatten the dough into a square, place it on parchment, cover with another piece, and refrigerate for 12 hours.

3. Prepare the Butter Block

- Cream the softened butter in a bowl using an electric whisk until smooth.
- Add 3 tbsp of flour and mix on low speed.
- Spread the butter into a 15cm x 15cm square on parchment. Fold the parchment to create crisp edges and refrigerate for 1 hour.

4. First Fold (Book Fold)

- Roll the chilled dough into a 30cm x 30cm square.
- Place the butter block in the centre at a 45-degree angle. Fold the dough corners over the butter to encase it completely.
- Roll the dough into a 50-60cm length. Perform a book fold: fold the bottom up past halfway, fold the top down to meet it, then fold the dough in half.
- Wrap in parchment and chill for 1 hour.

5. Second Fold (Single Turn)

- Rotate the dough 90 degrees. Roll it out into another 50-60cm length.
- Perform a single turn: fold the bottom third up and the top third down over it.
- Wrap in parchment and chill for 1 hour.

6. Repeat Folds

- Repeat the book fold and single turn once more, chilling for 1 hour between each fold.

7. Final Chill

- Wrap the dough in parchment and refrigerate for 12 hours before using.

Tip

- For best results, work in a cool environment and handle the dough as little as possible to keep the butter layers intact.

Enjoy!