

THE P•K•P WAY

Sourdough Bread

Yields 2 loaves



Ingredients

150 grams active, fed starter
250 grams bottled water
25 grams olive oil
500 grams bread flour
10 grams fine sea salt
Cornmeal, for dusting

Directions

1. In the bowl of a stand mixer, add the starter, water, oil, and flour. Mix with your hands until combined. Set aside for 30 minutes.
2. Attach the dough hook attachment to the mixer and knead on low while sprinkling in the salt. Increase the speed to medium and knead until the dough is smooth and doesn't stick to the walls of the bowl, about 8-10 minutes.
3. Remove the dough from the mixer and form into a tight ball by gathering and tucking the sides into the bottom center of the dough. Place a large bowl, lightly greased with oil. Cover with plastic wrap and a clean towel. Place in a warm place* to rise for 8-12 hours**.
4. Divide the dough in half and form each half into a tight ball according to the description in step 3. Place each ball into a Dutch oven*** coated with cornmeal. Cover with the lid and allow to rise for 2 hours.
5. At 1 ½ hours turn the oven on to 450°F. Using a sharp knife or kitchen shears, slash the center of the dough about 2" long and ½" deep and replace the lid. While covered, place the Dutch oven**** into the oven, lower the heat to 400°F, and bake for 20 minutes. Remove the lid and continue baking for 40 minutes until a golden crust forms. The bread is done when the inside of the bread registers 205°F. Allow to cool on a cooling rack for at least 1 hour before slicing.

Notes

*I placed it in my off-oven.

**The longer the better. I let mine rise for 12 hours to maximize the sourness. The dough should double in volume.

***If you don't have a Dutch oven, place on a cornmeal dusted cast iron skillet or parchment paper-lined baking sheet and loosely cover with plastic wrap. Let rise for 2 hours.

****If using a cast iron skillet or parchment paper-lined baking sheet, lightly coat the dough with olive oil before baking.

Storage

Store non-sliced bread uncovered at room temperature. If sliced, store the loaf cut side down.