

Easy Sourdough Country Breads

makes 6-8 small loaves, Time: 2 days

Ingredients:

- **100 g active sourdough**
- **750 g white bread flour or all-purpose flour**
- **250 g whole-wheat flour**
- **800 g water at 75°F**
- **20 g sea salt**

PREPARATION AND BAKE

- **Make the sourdough** : If your starter has been in the fridge for a while refresh at least once to encourage strong yeast and microorganism development. Leave out at room temperature after refreshing (*see Brotbakery notes "How to Maintain (Feed) Your Starter Culture"*)
- After 12 hours refresh your starter one more time, making sure you have enough to start the bread dough (100 g for this recipe) and to continue your starter (usually about 20 g).
- Let ferment at room temperature for about 12 hours. When ripe it should look aerated and puffed up, it should also taste mild and pleasant. This is a sign that it's ready for baking. Set aside 100 g for your bread and continue with your starter culture feeding routine.
- **Make the bread:** In a large bowl measure out the water and stir in the sourdough (it should be well combined, a whisk works best). Add the flours and salt.
- Mix everything together very well with your hands and a spatula (to get everything off from the sides).
- Cover dough with a lid, plastic film or bees wax paper to prevent from forming a skin on the surface. Let rest & ferment at room temperature for 12-14 hours.
- After the resting period fold the dough inwards a few times to strengthen it. Prepare two baking trays with parchment paper.
With wet hands (or use a round dough scraper) scoop out a small handful of dough and place on the parchment paper, leaving at least 3-4 inches of space between the dough. Depending on the size you will fit 3-4 small breads on one sheet. The dough will be very sticky and the pieces don't need to be exact or look nice, they will smoothen as they rest.
TIP: If you don't like a crusty bread or find the high hydration challenging prepare a pan loaf form and place the dough in there to rise. Fill the form about 75%.
- Generously dust the dough pieces with white flour and let rise ("proof") uncovered for at least 1-2 hours (depending on your kitchen temperature). The dough is ready to bake when you see visible cracks in the flour on the surface.

- Preheat the oven to 450°F at least 30 minutes before the anticipated bake.
- If you have a steam oven inject steam just before you put the breads in. No need to score the breads, they will crack open naturally.
- Put in one baking sheet at the time, using the lower rack of the oven. Lower the temperature to 400°F after you've loaded the bread. Bake for 40-45 minutes until the edges look dark golden brown and the breads sound hollow when tapped on the bottom. Bake for another 3-5 minutes with the oven door cracked open. Make sure not to underbake the bread. If you don't like them so dark lower the temperature to 360°F after 20 minutes.
- Let completely cool on a wire rack. These breads are great accompanying soup or as individual sandwiches if you make them pita bread size.
- Keep in a paper bag or bread basket or freeze left-over breads

BAKING SCHEDULE

Take Starter out of fridge; refresh	Friday	8 PM
Refresh Starter for the second time	Saturday	8 AM
Start Bread Dough	Saturday	8 PM
Prepare Bread dough for proofing	Sunday	10 AM
Bake first batch of breads	Sunday	12 PM
Bake second batch of breads	Sunday	1 PM

NOTES:
