

SOURDOUGH ARTISAN LOAF WITH TIGHT CRUMB + WHOLE GRAIN

Ingredients:

- 1 Cup starter (any level will work)
- 1 Cup water
- 2 Teaspoons salt
- 3 Cups flour

(I personally do 1 cup all purpose and 2 cups freshly milled whole grain)



Directions:

1. Start in the morning on day 1. Mix all ingredients in a bowl or stand mixer attached with the dough hook. Turning on low mix for 1 to 2 minutes until mixed together. Turn off and let rest for 15 minutes. This time allows it to "autolyze" allowing you to see if the dough is to dry or wet.
2. Turn back on the mixer to low and knead for 5 minutes. At this point you can add in an additional tablespoon of water or flour if needed. The dough can be slightly tacky/sticky.
3. Cover and let rest for 1 hour or so (I've done this in many different time intervals and it all works the same)
4. Perform a set of stretch and folds. This is done by pulling one corner up & over the dough, repeating on all 4 sides. (See in video). The larger your stretch and folds are seems to yield a bigger crumb.



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11. While it's preheating grab some parchment paper that will be large enough for your dutch oven. Remove the plastic wrap from your bowl and place the parchment paper on top and carefully flip over onto the counter. Remove the bowl and cheese cloth.

12. Once oven is fully preheated remove the dutch oven and lid from the oven with hot pads. Remove the lid and place your loaf into the dutch oven.

13. Using a scoring blade or knife carefully slit two or more deep scores into your dough. Sprinkle or spray with water. Replace the lid.

14. Bake for 20 minutes with the LID ON. After 20 minutes remove the lid and turn down your oven to 450° F and bake for an additional 20 minutes.

15. You can tell your bread is done by doing a thump test. Does it sound hollow? It's fully baked. Remove from oven and allow to cool down completely before slicing.

