

More than 1 hour

Makes 1 round loaf (10-12 slices)

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Ingredients:

- 2½ cups (375g) white bread flour
- ½ + ¼ cup (125g) wholewheat flour
- 2½ cups (375g) lukewarm water
- ½ cup (100g) ripe sourdough starter (see below)
- 1 Tbsp (10g) fine salt

Method:

1. Preheat oven to 240°C.
2. Whisk together flours and add water until thoroughly incorporated and there are no lumps.
3. Cover bowl with cling film and set aside for 1 hour.
4. Add the starter and spread it over the dough using your fingertips.
5. Fold the edges of the dough into the centre.
6. Pinch the dough until the starter is well incorporated. (Don't be delicate - you want to work this in quickly!)
7. Cover with cling film and rest for 30 minutes.
8. Sprinkle salt on the surface of the dough and use the same method as above to incorporate. (You shouldn't feel any granules at the end.)
9. Cover again and rest for 15 minutes.
10. Dip your hands in water (to prevent sticking) before each fold.
11. Grab the top portion of the dough with both hands and gently pull and stretch it upwards and fold over the opposite edge (don't tear it).
12. Rotate bowl 180° to repeat from the other side.
13. Rotate bowl 90° and repeat again on both sides.
14. Follow this process four times, allowing dough to rest for 15-30 minutes between each set of folds.

15. Cover with clingfilm or a tea towel, and leave dough to rest for 1-2 hours (or overnight).
16. Transfer the dough to a clean countertop, being careful not to break the air bubbles.
17. Gently shape the dough into a 20cm round, pulling it towards you in a circular motion until it creates a tight ball and there is some tension on the skin of the dough.
18. Rest dough, uncovered, for 15-20 minutes, until it has relaxed slightly.
19. Dust top with flour and place seam- side up in a basket lined with muslin and dusted with flour. Rest in fridge for 1 hour.
20. Transfer bread to a cast-iron pot, score the top and bake for 30 minutes with the lid on.
21. Reduce oven to 220°C, remove the lid and bake for 30-40 minutes.
22. Leave to cool in the pot for 10 minutes, then turn bread out onto a cooling rack.
23. Serve within 3-5 days, or freeze (sliced) for up to a month.

Want to make your own sourdough starter? Click [here](#) to Become a Pro!