

Easy Sourdough Artisan Boule (68% hydration)

Yield: 1 Loaf

Recipe by: Sherida Phibbs

LEVAIN (100% hydration)
150 grams

DOUGH
231 grams water 90°F
375 grams bread flour
10 grams salt

Food Safety Best Practice: *Clean and sanitize work surface before and after preparing recipe. Wash hands before preparing food.*

Day 1 (night before) Build Levain

Using the ratio that best works for your kitchen's ambient temperature. i.e.

*Temperature 60-70°F - 1:2:2 ratio 30 grams starter, 60 grams water, 60 grams bread flour - will peak 8-12 hours

*Temperature 78°F - 1:3:3 ratio 22 grams starter, 66 grams water, 66 grams bread flour - will peak 8-12 hours

Day 2 Prepare Dough

1. Use Levain at its peak and combine levain and water. Mix well
2. Add flour and combine completely with a silicone spatula and bowl scraper. Mix until all the flour is wet, and a shaggy ball is formed. If needed use a damp hand to finish mixing.
3. Cover with a lid or a plate and allow to autolyse for 30 minutes. Note this is when the bulk fermentation begins. Rest the dough at 75-80°F.
4. Sprinkle salt onto the dough. Using wet fingers and hands to poke the salt into the dough. Continue to combine the salt using the bowl scraper to fold the dough into itself.
5. Perform the 1st set of stretch and fold. Cover and allow to rest for 30 minutes.
6. Do another 2-3 stretch and folds sets. Spacing 30 minutes apart cover dough between sets.
7. Total length of bulk fermentation is subject to the dough temperature. Usually between 2-4 hours (bulk fermentation starts at the beginning of the autolyse). Allow it to bench rest until it has doubled in size.
8. Preshape and let rest for 10-15 minutes. Cover with a tea towel.
9. Shape the loaf. Cover with plastic and place in refrigerator to Cold Retard.
10. Cold retard for 12-48 hours.

Day 3 - Bake

1. Preheat oven and Dutch oven 1 hour at 450°F.
2. Score and Mist before baking.
3. Bake with lid on for 20 minutes at 450°F
4. Remove lid and bake until internal bread temperature is 207-210°F around 10-15 minutes.
5. Allow to cool on cooling rack prior to slicing.

Sourdough starter fermentation instructions, videos and recipes can be found [on our website](#):



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