



Air Fryer Sourdough Bread

Jacob · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

5 hrs 30 mins

Description

Fragrant sourdough bread made in an air fryer This method is perfect for the hot months when you dont want to heat up the kitchen but still want fresh homemade sourdough The bread should be stored wrapped in a clean cloth inside a plastic bag It will keep for about 3 days

Ingredients

— - 1 cup bread flour - ½ cup spelt flour - ½ cup sourdough starter - 1 tablespoon extra-virgin olive oil - ½ teaspoon fine sea salt - ½ cup water

Instructions

1. Combine bread flour
2. spelt flour
3. sourdough starter
4. oil
5. and salt in the bowl of stand mixer. Begin to knead using the dough hook. Add water until all the ingredients combine and begin to pull together; you may not need all the water. Knead on low speed for 5 minutes. Fold the dough into a ball. Place inside an air fryer-safe baking dish. Cover with plastic wrap and allow to double in volume
6. 5 hours to overnight. Preheat the air fryer to 390 degrees F (200 degrees C). Remove the plastic wrap and score the loaf. Place the baking dish in the air fryer and cook until loaf is browned
7. about 20 minutes. An instant-read thermometer inserted into the center should read at least 190 degrees F (88 degrees C). Allow to cool before slicing.