



LongFermentation Sourdough Bread

Jacob · 28/09/2024



Prep Time

12 hrs

Dificult

Medium

Servings

12 hrs 45 mins

Description

Tangy and soft this sourdough bread is one of the most basic recipes you can make This recipe makes one loaf but feel free to multiply the ingredient ratios for a larger batch You wont be disappointed

Ingredients

- - 2 cups all-purpose flour - 1 cup water - ? cup sourdough starter - 3 tablespoons butter
- melted - 1 tablespoon white sugar - $\frac{3}{4}$ teaspoon sea salt - 1 teaspoon oil
- or as needed - $\frac{1}{2}$ cup all-purpose flour
- or more as needed - 1 teaspoon butter
- or as needed - 1 egg
- beaten

Instructions

1. Combine 2 cups flour
2. water
3. sourdough starter
4. butter
5. sugar
6. and salt in a bowl. Mix into a stiff batter. Beat for a few minutes using a wooden spoon or an electric mixer; the dough should be quite moist and sticky. Turn dough into an oiled bowl
7. flipping to coat all sides. Cover the bowl with a clean towel and leave at room temperature to ferment 8 hours to overnight. Turn dough onto a liberally floured surface. Knead for at least 10 minutes
8. adding an additional 1/2 cup flour or more as needed; the dough should be very smooth and elastic when done. Butter a loaf pan. Shape dough into a loaf and place in the prepared pan. Cover with a clean towel and let rise in a warm place until doubled in bulk
9. 4 to 12 hours depending on temperature. Preheat the oven to 350 degrees F (175 degrees C). Brush the top of the loaf with beaten egg. Cut a 1/4-inch slash down the center lengthwise using a sharp knife. Bake in the preheated oven until an internal temperature of at least 180 degrees F (82 degrees C) is reached
10. 25 to 30 minutes. Turn loaf out onto a rack and cool completely before slicing.