



Sourdough Bread

A great use for your leavain (sourdough) starter

U.S.

1 cup + 1 Tbsp	Water, room temperature
1 Tbsp	Honey
4.2 oz	Leavain Starter
2 1/4 tsp	Active Dry Yeast
4 cups	Bread Flour
1 Tbsp	Salt, Kosher

Metric

250 mL
21 g
119 g
7 g
480 g
12 g

Preparation:

1. Gather all ingredients and equipment.
2. Preheat oven to 350°F (180°C).
3. Hand mix water and honey in a medium-sized bowl. Add starter and sprinkle yeast on the top to "bloom".
4. Mix flour and salt in a bowl. Add starter mixture and mix until incorporated.
5. Turn dough onto a wooden surface and knead for 10-15 minutes. Dough will be tough and slightly stretchy.
6. Form dough into a boule (a ball). Transfer to a greased container, cover with plastic and leave to double.
7. Form dough into a loaf and cut 5 scores into the top.
8. Bake for about 40 minutes or until bread reaches an internal temp of 200°F (93°C).

Nutrition Facts

Serving size	1 slice
Servings	12
Calories	150
Calories from Fat	0
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Sodium	480 mg
Carbohydrates	31 g
Dietary Fiber	2 g
Sugars	3 g
Protein	6 g
Vitamin A	0 %
Calcium	0 %
Vitamin C	0 %
Iron	0 %
Phosphorus	5 mg
