

A simple way to bake your own bread.
No kneading. No bread machine.

INGREDIENTS

dutch oven
bread flour
wheat flour (optional)
water
salt
sourdough starter (either
get one from a friend or
make one from scratch)

DIRECTIONS

0. If making starter from scratch.

[See instructions on how to make a sourdough starter from scratch.](#)

1. Create two fresh starters.

Take your starter out of the fridge.

Warm water to 85-90F.

In a small bowl, add 1/3 cup bread flour and 1/4 water and 1 Tbsp starter.

Mix well. (starter #1)

Repeat in a second bowl. (starter #2)

Throw away old starter.

Cover both new starters, and leave at room temperature for 6-8 hours (I do overnight).

Put starter #1 in the fridge for the next time (3 weeks max).

Use starter #2 to make the dough.

2. Make the dough.

Warm water to 85-90F.

In a big bowl, mix 100g wheat flour, 400g bread flour (or 500g if not using wheat flour), and 10g salt.

Add 375g water and starter #2. Mix well.

Cover and leave at room temperature for 10 hours.

3. Bake the bread.

Preheat oven at 500F with your dutch oven inside (without lid).

Pour dough on a well floured surface.

Shape the dough and use flour so it doesn't stick.

Make a few slashes on top of the bread with a sharp knife.

Place in the dutch oven. Put lid on. And bake for 30 minutes.

Switch oven off. Remove the lid. And leave bread for 5 more minutes in the oven.

Remove bread from oven, and place on cooling rack.

Wait till the bread cools down and enjoy!