

Classic Sourdough Bread

Deep Flavor, Great Structure, Real Bread

There's a point with sourdough where everything clicks. Your starter is active, your dough starts behaving, and suddenly you're pulling real bread out of your oven. Crusty, airy, slightly tangy... the kind of bread people think is complicated but really isn't once you understand the rhythm.

This recipe is straightforward and dependable. It uses a mix of white and whole wheat flour for structure, flavor, and a little more nutrition. No gimmicks, just good technique and patience.

Ingredients

Makes 2 large loaves

- ✓ 350 g active sourdough starter (1:1, fed with rye, whole grain, or whole meal)
- ✓ 700 g water
- ✓ 700 g bread flour or enriched white flour
- ✓ 300 g whole wheat flour
- ✓ 20 g salt



Instructions

1. Mix starter and water

Combine the starter with the water in a large bowl and stir until fully dissolved. Let it sit for a few minutes.

2. Add flours and salt

Add the bread flour, whole wheat flour, and salt. Mix until you have a shaggy dough with no dry flour remaining.

3. Bulk fermentation with folds

Set a timer and work in 30-minute intervals over 2½ hours:

- 30 minutes

- 1 hour
- 1½ hours
- 2 hours
- 2½ hours

At each interval, perform stretch-and-folds with wet hands. Lift one side of the dough, stretch it up, and fold it over. Rotate the bowl and repeat.

👉 You'll see the dough transform from rough to smooth and elastic.

4. Proof

Cover and let the dough rest for 2 to 3 hours if baking the same day.

Look for about 50 to 75 percent growth in size. It should feel airy and slightly jiggly.

5. Shape

Divide and shape into loaves. Place into bannetons or loaf pans.

Let them rest again if needed until slightly puffed.

6. Bake

Preheat oven to 425 to 450°F (220 to 230°C).

Bake for 35 to 40 minutes.

Add steam for the best crust:

- Spray oven walls
- Place a tray of water inside
- Or lightly mist the dough before baking