

*Ada's Bakery*  
**SOURDOUGH  
BREAD RECIPE**

*Baking Sourdough Loaves Using A  
Sourdough Starter*



**Materials:**

**LEVAIN**

- 3.3 oz Bread Flour
- .15 oz Rye Flour
- 3.45 oz Water
- 2.1 oz Sourdough Starter

1) Mix all ingredients together and let sit, covered, at room temperature, overnight.

**FINAL DOUGH**

- 18 oz Bread Flour
- 10.8 oz Water
- 1/4 tsp. Yeast
- .45 oz Salt
- Levain

**Directions:**

- 1) Using a dough hook on a powered mixer, mix all ingredients together on a low speed
- 2) Increase the speed to form gluten. Mix until the dough is soft and supple.
- 3) Place in a covered, oiled container for 1-2 hours, until doubled in size



This recipe pairs with the Sourdough Starter recipe. At Ada's we use this recipe for our daily baking of sourdough loaves.



4) Once your dough has risen, form into 2# loaf and place in a bread pan.

On a floured surface, form your dough by pulling all of the edges to the middle, then fold the top half of the dough towards the middle and create a seam.

Make sure the top is smooth and the seam is on the bottom.

Spray or rub oil over your loaf pan and place dough inside. Spray the top of the loaf and cover with plastic wrap. Let sit in a warm, draft free area for 30-40 minutes.

5) Preheat your oven to 425F.

6) Test if the dough is proofed by gently pressing a finger into the side. If the loaf slowly springs back, you're good to bake.

7) Score your bread with a very sharp knife or razor blade. Scoring is essential. By intentionally creating a weak spot on the surface of your dough, you will prevent the loaf from bursting at any weak spots that may have been created during shaping.

8) Place your loaf in the center rack of your oven and spray with water for 3-5 seconds.

9) Bake 30-35 minutes until the top is golden brown and a light tap on the top sounds hollow inside.

10) Remove the loaf from the pan and allow to cool on a cooling rack before slicing.

11) Enjoy your delicious triumph.



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