

Hybrid Sourdough

Items Needed: mixing bowl, wooden spoon or spatula, digital scale, proofing baskets or baking sheets, combo cooker or dutch oven.

Makes: 1 loaf

Ingredients:

- 100 grams of sourdough starter
- 250 grams of water
- 8 grams of kosher salt
- 400 grams of bread flour – or a combination of flours, All Purpose, Whole Wheat Etc.

Directions:

1. Place mixing bowl on the digital scale, zero out the bowl. Add 100 grams of starter, the water, salt and flour.
2. Mix everything together with a spatula, spoon or bowl scraper until the dough starts to come together. I like to work in a large mixing bowl because I find it to make less of a mess, but you can also flip it out onto a work surface and knead until the dough comes together. Approximately 5 minutes.
3. Spray a touch of oil on the sides of the mixing bowl and place the dough in the bowl, cover with plastic wrap or a moist towel and let rise until it doubles in size.
4. Turn dough out onto a floured work surface and stretch the 4 corners of the dough out. Fold one end to the middle and flip the opposite side over the last fold. Turn the dough and repeat for the sides bringing everything into a tidy package of dough.
5. Grab your proofing basket and lightly flour the surface of the basket. Turn the dough into the basket, seam side up and make sure all the seams are nicely pinched together.
6. Preheat your oven to 450 degrees and place your dough basket close to the oven to take advantage of the ambient heat coming off of the oven (be careful not to place on top of the oven if your stove tends to get really hot while the oven is going, this can start to cook your dough, off to the side tends to work well for me.)
7. When your dough is getting close to doubling in size place your dutch oven or cast iron in the oven to preheat.
8. Flip the dough onto the cast iron or the bottom of the dutch oven, score off to the side and cover with a lid. Bake covered for 20 minutes and then bake uncovered for another 20-25 minutes. You should know it is well baked through if you tap on the bottom and it sounds hollow.
9. Let cool at least an hour before breaking into your bread.

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