



Extra-Tangy Sourdough Bread

YIELD: 2 LOAVES

This largely hands-off recipe produces high-rising loaves with a pronounced tang and a custardy crumb.

INGREDIENTS

1 cup (227g) ripe sourdough starter
1½ cups (340g) water, lukewarm
5 cups (600g) King Arthur Unbleached All-Purpose Flour, divided
2½ teaspoons table salt

INSTRUCTIONS

1. In large bowl or bowl of stand mixer, stir together starter, water, and 3 cups (360g) flour. Beat vigorously for 1 minute.
2. Cover and let rest at room temperature for 2-4 hours. Transfer to the refrigerator for at least 12 hours (overnight works well).
3. Add salt and remaining 2 cups (240g) flour. Stir to combine, then knead by hand or with dough hook of mixer to form a smooth, firm dough.
4. Transfer to lightly greased 2-quart Dough-Rising Bucket, cover, and let rise until doubled in size. (This may take 5 hours or longer.) Every hour, perform a bowl fold: With a wet hand, grab a section of dough from one side, lift up, and press into center. Repeat until you've circled container, then flip dough smooth-side up.
5. Once risen, transfer dough to lightly floured surface, divide in half (585g each), and preshape into two rounds. Turn seam-side down, cover, and let rest for 10-15 minutes.
6. Dust two cloth-lined 9" x 3" round or oval brotforms with flour. Shape dough into boules or bâtards and transfer to brotforms, seam-side up. Cover and let rise until very puffy, about 2-4 hours, or transfer to refrigerator overnight.
7. An hour before baking, preheat oven to 475°F with Bread Steel on center rack. When ready to bake, turn dough out onto parchment and score with lame. (Keep second loaf in brotform at room temperature while first bakes.)
8. Using Baker's Peel or inverted baking sheet, transfer loaf (still on parchment) onto hot steel and immediately cover with Round Baking Shell.
9. Bake 15 minutes, remove shell, then continue to bake for 10-15 minutes, until deep brown and crusty. Remove from oven and cool on wire rack. Allow steel to reheat for 15 minutes before baking second loaf.

