

SAVE
LIMITED TIME ONLY

NEW **CRUSTY DUTCH OVEN SOURDOUGH BREAD BUNDLE**
Our bundle brings together the essentials to bake this rustic loaf with deep flavor, a crisp, golden crust, and a beautifully developed crumb. Includes: Baker's Reserve Bread Flour, Classic Sourdough Starter, Red Staub 4 QT Dutch Oven, Round Brotform and Liner, and our Sourdough Tips and Recipes Guide. #400989



Crusty Dutch Oven Sourdough Bread

YIELD: ONE LARGE LOAF

Made with Baker's Reserve Bread Flour, which is milled to retain more bran and germ than white flour, this loaf has the best of both worlds: the fermentation and flavor benefits of whole grain flour and the rise, structure, and ease of traditional bread flour.

INGREDIENTS

PREFERMENT

*1 tablespoon (14g) ripe sourdough starter**
¼ cup (57g) water, cool (about 65°F)
½ cup (60g) King Arthur Baker's Reserve Bread Flour

DOUGH

*all of the preferment**
2 ¾ cups (330g) King Arthur Baker's Reserve Bread Flour
1 cup (227g) water, cool (about 65°F)
1 ½ teaspoons table salt

INSTRUCTIONS

1. **The evening before baking:** In large bowl, mix preferment ingredients until combined. Cover and rest at room temperature overnight, up to 16 hours.
2. **Next day, mix dough:** Add flour and water to preferment; mix until combined. Cover and rest 20 minutes.
3. Sprinkle salt over dough, then knead on lightly floured surface until smooth and slightly elastic, 3-5 minutes. Return to bowl, cover, and rest 30 minutes.
4. With floured hand, stretch and fold dough 6-8 times. Place seam-side down and use cupped hand to drag dough against side and bottom of bowl to tighten ball. Cover and rest 30 minutes. Repeat the stretch and fold, then cover and rest 1 hour.
5. On lightly floured surface, preshape dough into loose round. Cover and rest 20 minutes.
6. Shape into taut round and place seam-side up in a lined and flour-dusted 8" Round Brotform. Cover and let rise for 2-3 hours, until puffy. Near end of rise, preheat oven to 425°F with a covered Staub 4-Qt. Dutch Oven inside. When ready, invert dough onto parchment, score, and carefully lower into preheated pot.
7. Bake 20 minutes with lid on, then uncover and bake 15-20 minutes more, until deep brown. Use parchment to carefully remove loaf from pot, then cool completely on rack before slicing.

*No starter? Replace starter in preferment with a pinch (1/16 teaspoon) instant yeast and add 1 teaspoon instant yeast to the dough along with water and flour (step 2). Reduce salt to 1¼ teaspoons in step 3.



***NEW* BAKER'S RESERVE BREAD FLOUR**

Milled to retain more of the whole grain's bran and germ, our Type 85 high-extraction flour is prized by artisan bakers for balancing bread flour's performance with the depth of whole grain flavor. Its mineral content supports lively fermentation in sourdough starters, and 13.1% gluten-forming protein delivers a great rise and pleasantly chewy texture. 2.5 lb. #400968 **$10.95**



STAUB 4 QT DUTCH OVEN

This Dutch oven is a cornerstone for successful sourdough baking. Crafted from enameled cast iron, it delivers exceptional heat retention for even baking, while the tight-fitting lid helps create the ideal environment for crisp crusts and tender, chewy interiors. The durable enamel finish resists chipping and maintains its vibrant color over time. #203323 ~~$379.95~~ **$149.98 SAVE $229.97**