

Wild Yeast Bread Baking Checklist

- Let water sit for 30 minutes
- Start with:
 - 250 g Water
 - 25 g EVOO
 - 150 g Bangin Starter
- Add 100 g flour and whisk together
- Add 400 g flour
- Mix with spoon
- Mix with hands
- Lightly oil another bowl
- Cover and wait 30 minutes
- Don't wash mixing bowl
- Pull dough out into mixing bowl oil side up
- Flatten the dough
- Press dents into flattened dough
- Add 5 g salt
- Fold oil side up
- Flatten
- Make more dents
- Add 5 g salt
- Fold and roll until hard to knead
- Cover and wait 30 minutes
- Fold oil side up
- Re-oil bowl
- Cover and wait 30 minutes
- Fold oil side up
- Re-oil bowl
- Cover and wait 30 minutes
- Prepare proof pans with flour
- Prepare cookie sheets for dough and ice
- Fold oil side up
- Put in proof bowl and cover
- Wait until doubled
- Preheat oven 500°F
- Wash bowls
- Carefully turn onto baking sheet
- Score the top
- Put in oven
- Set timer to 10 minutes
- Add ice cubes on a cookie sheet underneath
- Do not open
- Turn temperature down to 450°F
- Set timer for 25 minutes
- Pull out of oven
- Turn off oven
- Move to cooling rack
- Let sit for 25 minutes
- Eat!

Other Suggested Sourdough Recipe Sites

The Best Golden Sourdough Recipe

<https://simplytaralynn.com/2024/07/15/the-best-sourdough-bread-recipe-easy-for-beginners/>

Farmhouse on Boone Beginner's Sourdough Recipe

<https://www.farmhouseonboone.com/beginners-sourdough-bread-recipe/>

How to Make Sourdough Starter

<https://foodbodsourdough.com/how-to-make-a-starter/>

The Perfect Loaf

<https://www.theperfectloaf.com/beginners-sourdough-bread/>

Rustic Sourdough Recipe from King Arthur Flour

<https://www.kingarthurbaking.com/recipes/rustic-sourdough-bread-recipe>

08/05/2024 JAO/BPL