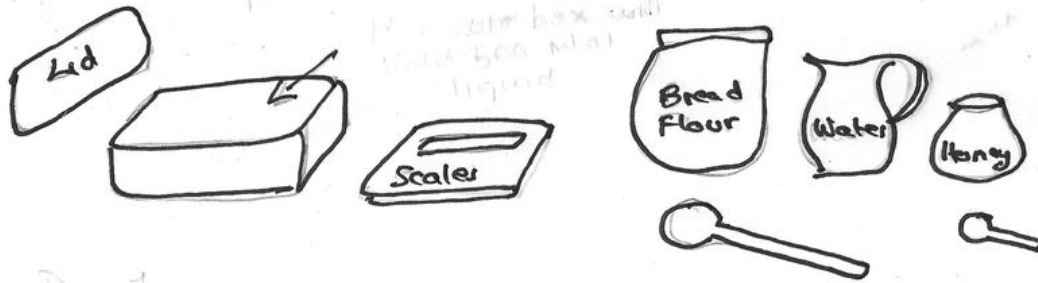


# Simple Sourdough Starter

Make a simple sourdough starter in 4 days

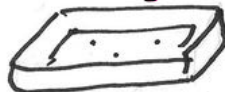


Day 1 Put 50 gr flour, 50 ml of water at room temperature in a box that will hold 500 ml. Add a teaspoon of honey. Local honey is a great option. Mix well and leave at room temperature with the lid on

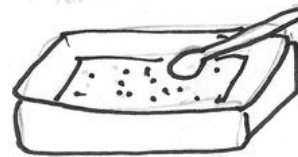


Day 2 Put 50 gr flour, 50 ml of water at room temperature into your box. Mix well and leave at room temperature with the lid on. No need to discard any starter

Day 3 Add 50 gr flour, 50 ml into your box Mix well and leave at room temperature with the lid on. You might notice the odd small bubble



Day 4 Bubbles will be forming! Not just on top, but under the surface. Add 100 gr flour and 100 ml water. Your starter will be ready to use.



Your starter will now live in the fridge. You feed it on the morning of the day you want to start making bread and add it to the dough recipe mid afternoon

I add 30% of flour weight in starter, eg 700 gr of flour, 210 gr starter and 490 ml water, 10 gr salt.

You should always aim to have at least 100 ml of starter left before you feed it. It will become a much thicker mix over time

Tip: If brown liquid forms on your starter, simply through away and feed it. It is hungry!

Why not try making sourdough crackers? See our separate recipe.

