Sourdough Discard Bread

Makes one 8” round boule

Ingredients:

350 grams water, lukewarm
10 grams active dry yeast
500 grams all-purpose flour
10 grams Kosher salt
100 grams sourdough starter discard

Steps:

1. In a large mixing bowl, add the water and the yeast. Do not mix. Let it sit for 5 minutes until the mixture is bubbly.

2. After 5 minutes, add the flour, sourdough starter discard, and salt. Mix until the ingredients are well combined and a shaggy dough forms. You can do this with your hands or a wooden spoon.

3. Cover the bowl with plastic wrap and let the dough rise in a warm place for 2 hours.

4. Preheat the oven to 450°F. Put a Dutch oven (5 quart) in the oven to preheat.

5. After 2 hours, turn the dough onto a lightly floured surface and shape the dough into a dough ball making sure to tighten it to add tension to the dough (you can do this with a bench scraper).

6. Using a sharp knife, score the top of the dough and place the dough onto a piece of parchment paper.Carefully take the hot Dutch oven out of the oven and place the dough inside using the parchment paper to lower the dough into the super hot pot. Place the lid on and return the pot to the oven.

7. Bake for 30 minutes with the lid on top. Then remove the lid and allow the bread to bake for another 30 minutes. Take the bread out of the oven carefully (it’s hot!!) and allow to cool on a wire rack before slicing and eating.