



I called this bread "Summerdaze" to celebrate summer! This formula has a hydration of 70% and also has 9% added freshly ground whole wheat flour. You can of course use another whole grain flour if you like. I used a white wheat, which is not only mild tasting but a very light color to hide it from my picky eaters.

I start mixing the dough around 1-2 pm, so feeding your starter in the morning to have it vigorous is the right thing to do. The dough takes about six hours at 75F/23C to do it's bulk ferment. Figure less time if the dough is warmer or more time if it's cooler. If where you live is very warm during the summer, then use ice water during your dough mixing to slow down the dough.

### **Summerdaze Sourdough Bread**

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#### **Ingredients for two loaves:**

- 210 grams of active sourdough starter at 100% hydration
- 670 grams of water
- 100 grams of freshly ground whole wheat flour
- 900 grams of white bread flour (12%+ protein level)
- 20 grams of salt

This will make 1900 grams of dough at 70% hydration and will produce two very large loaves at around 985 grams each. Use your larger bannetons for this dough.

Desired dough temperature is 75-78F/23-25C

#### **Ingredients for three loaves:**

- 315 grams of active sourdough starter at 100% hydration
- 1005 grams water
- 150 grams of freshly ground whole wheat flour
- 1350 grams of white bread flour (12%+ protein level)
- 30 grams of salt

## Method:

1. Around 1-2 pm mix your dough:
2. To a mixing container add 210 grams of active sourdough starter.
3. Then add 670 grams of water.
4. Next add the 100 grams of whole wheat flour and stir into the starter/water mixture.
5. Add 900 grams of bread flour and then add the 20 grams of salt on top of the flour.
6. Mix all of the dough together either with your hands or with a dough mixer until the dough is incorporated.
7. Cover the dough and let it ferment for the next 5-6 hours or when it is soft, stretchy, bubbly and will pull a good windowpane.
8. During the five- six hours of bulk ferment fold the dough three times.
9. Divide your dough into two equal pieces and do a pre-shape.
10. 20 minutes later do a final shape of the dough and place it into a floured banneton.
11. Cover the banneton with plastic wrap and let it set on the counter for 30 minutes.
12. Refrigerate your dough over night for 10-12 hours.
13. In the morning, stagger your bake by taking out one loaf and 30 minute later, take out the second loaf.
14. If your dough has risen nicely in the fridge overnight, you can score your first loaf and it into the pre-heated oven(with oven stone or Dutch oven) (480F/248C) right away after slashing and giving a light spray with water on top of the dough.
15. Cover the loaf for the first 17 minutes to generate steam.
16. After 17 minutes remove the lid that is covering the dough and allow the bread to brown and crisp up for an additional 17-25 minutes.
17. The dough should register at least 205F/96C in it's interior for it to be done baking.
18. Once your loaf is done baking, pre-heat the oven for another 6-8 minutes and then bake your second loaf.
- 19.

If your dough does not look risen and seems a bit dense when you check it in the morning, take the loaves out of the fridge 30 minutes apart (remove the plastic covers) and allow them to final proof in a warm place or at room temperature until they look ready to bake and then proceed with #14.

Cool your bread completely for 2 hours before cutting. Enjoy!

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