

Blond Sourdough

Ingredients

350 g strong white flour

5 g malt powder

2 tsp sea salt

75 g [sourdough starter](#)

260 ml water



Instructions

- Add all of your ingredients into a bowl and mix thoroughly until you have a developed dough – don't work the dough too hard as you want the ingredients to remain cool. Around 12C is optimum.
- Once combined leave at an ambient temperature for 12 hours to ferment
- After 12 hours take your dough and shape it before placing into a large loaf tin
- Leave to prove in a warm place for 2-4 hours until well-risen
- Heat your oven and baking stone to 230C before adding your loaf to bake. Adding some splashes of water to a tray in the oven underneath your loaf will create steam and help develop a lovely crust for your bread
- Bake for 25 minutes and then remove and pop on a rack to cool before enjoying