

It is the stretching, shaping and not over raising. My starter can't go much over an hour for the last rise. I also weigh the ingredients which make a big difference

## Champlain Sourdough Bread

### Ingredients

304g water

389g Bread flour (I used AP flour)

38g Whole spelt flour

19g Whole Rye Flour

50g Fed Starter at 100% hydration(fed half and half water and flour)

10g salt

Premix all ingredients at 9pm the night before baking bread. Cover bowl with plastic wrap. Replenish the starter and leave out over night.

The next morning make the first fold at 7am (or when you get up)

look up the folding technique on you tube.

Let rest an hour and then fold again. Let raise half an hour and then shape into a ball using flour to keep the dough from sticking. Put the ball into a basket or a floured tea towel lined medium bowl with the seam side up. Let raise 1 to two hours until risen—should see a bubble or two on the outside of the dough.

Preheat Dutch oven with lid in 450-degree oven.

Cut a rectangle of parchment paper. When dough is risen, pour out onto the parchment paper. Make slashes. Take Dutch Oven out and carefully put the dough into the pan. Cover with lid and put back into the oven. Bake for 20 minutes.

Remove Dutch oven and move bread to a cool cookie sheet. Put back into the oven to let the outside crisp up—5 to 10 minutes

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