

How to make Sour dough bread

We recommend using Paul Hollywood's Recipe.

https://www.bbc.co.uk/https://www.bbc.co.uk/food/recipes/classic_sourdough_21029

They use 250g of sour dough starter. To prepare we use:

- ⑩ 100g of our starter and then we put it into a new jam jar.
- ⑩ Then add 100g of plain flour and 100ml of water (tepid).
- ⑩ Mix well
- ⑩ then leave at a warm place (window) until it has doubled in size.
- ⑩ Use 250g of this in the recipe and put the leftovers in the other starter jar for next time.