



# Sourdough Bread

Ingredients you will need:  
Unbleached white flour  
Sourdough Starter

The night before mix in a large bowl

<b>470g</b>	<b>Gilchesters Organic Stone ground Unbleached White</b>
<b>700ml</b>	<b>Cold Water</b>
<b>250g</b>	<b>Sourdough Starter</b>

Once fairly smooth, cover and leave at room temperature overnight.

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The next morning add

<b>470g</b>	<b>Gilchesters Organic Stone ground Unbleached White</b>
<b>2-3tsp</b>	<b>salt</b>

Beat for 5-10 minutes until smooth and elastic. Add more flour, if you wish (possibly 1 tsp dried yeast). Shape into loaves and place on oiled and with Semolina dusted tins.

Prove for 3 – 5 hours. Read when well risen and light under the hand.

Heat oven to 230 C. Bake 30 – 45 min. Cool on wire rack.