

Activating your sourdough starter—

- (1) Mix 1/2 cup all-purpose flour,
- (2) 1/2 cup plus 2 tablespoons lukewarm pure water,
- (3) 1 TABLESPOON OF SUGAR (THIS TIME ONLY)
- (4) 1 package of starter powder in a bowl.
- (5) Cover bowl with CLING WRAP, this helps to keep the starter from drying out and forming a crust on top, and put on the counter or in a warm place.
- (6) On the second day just stir it up.
- (7) On the third day add an additional 1/2 cup all-purpose flour and 1/2 cup of lukewarm water, stirring to mix.
- (8) By 48 hours you should see bubbles and signs of life.
- (9) On the fourth day add 1/2 cup lukewarm water and 1/2 cup all-purpose flour. (Seems to be a pattern here)
- (10) Feeding your starter daily for about 5 days will help it reach full activity and flavor.
- (11) At day five you may continue to keep your starter at room temperature feeding it daily or put it in the refrigerator and feed it at least once weekly.
- (12) The secret to successful sourdough baking is FRESHLY FED STARTER!

Mom has been feeding and loving this starter for decades, the majority of her life in fact. Mom's starter is EXTREMELY active and very much alive. The point of the above rehydration is to create fermentation, if fermentation doesn't occur after day five there is most likely some environmental factors that are affecting the process. Please message us through eBay, with a picture of the starter, and we will offer you lots of advice to make your starter come to life! Mom does this for her love of bread baking and her passion to share her love with others. We always welcome messages sharing loaf pictures and kinds words as well!

Mom and I hope this starter brings you and your family as many blessings as it has ours!

Thank you

Nick and Patricia (Mom)

This is Mom's two loaf recipe; she has been perfecting it for several decades- We are thrilled to share it with you

- 1 cup "fed" sourdough starter
- 1 1/2 cups to 1 2/3 cups lukewarm water, enough to make a smooth dough
- 5 cups Unbleached All-Purpose Flour
- 1 tablespoon sugar
- 2 1/4 teaspoons salt

#### Directions

- 1) Combine water and 3 cups flour, mix completely and let set for 1hr on the counter
- 2) Add the starter, and mix vigorously until you have a loose dough
- 3) Cover, and let rest at room temperature for 4 hours.
- 4) Refrigerate overnight, for about 12 hours.
- 5) Add the remaining ingredients: 2 cups of flour, sugar, salt/ Knead to form a smooth dough.
- 6) IDEALLY – let rise for 1hr on the counter
- 7) Move back to the fridge for a full 6-8hrs
- 8) Remove from fridge and place on lightly floured surface. Gently divide the dough in half.
- 9) Read 9A AND 9B first Gently shape the dough into two oval loaves, and place them on a lightly greased or parchment-lined baking sheet (I prefer to use polenta instead of any grease). Cover and let rise until very puffy, about 2 to 4 hours. Don't worry if the loaves spread more than they rise; they'll pick up once they hit the oven's heat. Towards the end of the rising time, preheat the oven to 500°F.
- 9A) This is when you incorporate the cheese chunks and the roasted jalapenos - mix thoroughly and make a round loaf with NONE of the contents showing on the outside of the loaf or the pieces will burn.
- 9B) I have since moved away from step 9, but I wanted to leave it in case you don't own a banneton proofing basket---- I now gently shape the dough into two round loaves and place the loaves into a floured banneton to rise for four hours (this gives a nicer, rounder more full loaf) and makes those beautiful flour rings that you typically see on a sourdough loaf.
- 11) Make two fairly deep horizontal slashes in each; a serrated bread knife, wielded firmly, works well here
- 12) Bake the bread for 20min COVERED at 500°F.
- 13) Lower heat to 450°F. Bake another 15-20min (top of loaf should sound hollow to the tap and have light browning)
- 14) Remove cover and bake another 10min to brown the top (add and melt the top cheese)

What makes the sour in sourdough bread? It's a combination of lactic and acetic acids, created as the dough rises and ferments. Refrigerating the dough encourages the production of more acetic than lactic acid; and acetic acid is much the tangier of the two. Thus, sourdough that's refrigerated before baking will have a more assertive sour flavor.