

## San Francisco Sourdough

This is the traditional sourdough loaf made with moderately high levels of moisture and no added fluff. Simple and delicious!

### Starter

Two Loaves	Ingredient	One Loaf
1 cup, 215 g	Liquid Levain, 19%	½ cup, 108 g
1 cup, 237 g	Water, 21%	½ cup, 119 g
2 cups, 280 g	All-purpose flour, 25%	1 cup, 140 g

In a large bowl stir the starter ingredients together until smooth. Cover and allow to ferment at room temperature overnight.

Two Loaves	Ingredient	One Loaf
	Sourdough starter, from above	
2 ¼ cup, 533 g	Water, 48%	1 cup plus 2 Tbsp, 267 g
1 ½ Tbsp, 21 g	Kosher salt, 1.8%	¾ Tbsp, 11 g
6 cups, 840 g	All-purpose flour, 75%	3 cups, 420 g

The next morning stir the water into the starter mixture, then the salt and all-purpose flour. Stir until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 7-9 hours.

Divide the dough in half (if making two loaves). On a floured surface form each portion of dough into a boule or batard and place on a peel or baking sheet lined with parchment paper. Cover loosely with plastic wrap and allow to rise at room temperature for about an hour. Meanwhile preheat the oven, baking stone and steam pan to 450 degrees.

Just prior to baking spray or brush the loaves with a bit of water then score the loaves. Slide the loaves onto the baking stone and pour a cup of water into the steam pan. Turn the oven down to 400 degrees and bake for 45 minutes. Remove to a wire rack to cool.