



## Sourdough Boule

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This easy bread is hearty and full of whole grain flavor with a mild sourdough tang. By skipping the bulk fermentation and letting it rise all day (or night) this loaf can be made quickly and baked off for breakfast or a late supper. It's best served torn from the loaf, warm with butter - one of the only rye loaves that works well in this capacity. The first time I served it Stewart said "This almost tastes like a wheat bread." It's not a high-rising loaf at only about 2" high, but great texture, great flavor, and a simple 12 hour rise time make this a staple loaf in our home.

## INGREDIENTS

- 1 cup sourdough starter
- 2 ½ cups flour
- ¾ cup water
- 2 Tablespoons honey or molasses
- 1 Tablespoon melted butter
- 1 ½ teaspoons fine grained sea salt

## DIRECTIONS



\*NOT USING A SOURDOUGH STARTER? Utilize the Soaked, Yeast-Risen Boule recipe.

1. Mix all ingredients together well with a wooden spoon until a sticky but cohesive dough is formed. Line a baking pan with parchment paper or generously butter and flour the bottom of a baking pan.
2. The dough should now be kneaded for five minutes. This dough is very sticky so the best way to do this is to wet your hands, scrape the dough into one hand and hold it while adding a bit of water to the mixing bowl. Now knead the dough in your hands, stretching and folding it, while using the water in the bowl to moisten your hands every time the dough begins to stick too much.
3. Form the dough into a tall round, smoothing out the top and stretching the sticky dough underneath. The dough will spread considerably while rising so be sure to form it as high as is reasonable. Place the round on prepared baking sheet, gently oil the top to prevent drying and cover with plastic wrap or a damp towel.
4. Allow to rise at room temperature for 6-10 hours, or until it has spread and puffed up a bit. This is dependent on the warmth of your space.
5. Preheat the oven to 450 degrees. Remove the towel or plastic wrap and ready a bit of extra flour and a very sharp knife. Flour the knife and cut slashes in the top forming an almost tic-tac-toe shape on the loaf. Sprinkle the top with flour and place in preheated oven. Immediately turn the oven down to 350 degrees and allow to bake for approximately 35 minutes or until an internal thermometer reads 200 degrees.
6. Allow to cool 10 minutes before serving. Best eaten within 48 hours of baking, slathered in salted butter.