

Long-fermented White Sourdough Loaf

Tangy and soft, this sourdough bread is one of the most basics you can make. This recipe makes one loaf, but feel free to multiply by two, three, or four for a larger batch especially using the Bosch Mixers.



Ingredients

- 1 tablespoon sugar
- 3 tablespoons melted butter
- $\frac{3}{4}$ teaspoon sea salt
- $\frac{1}{3}$ cup sourdough starter
- 1 cup water
- 2 cups all-purpose or bread flour plus more for kneading

Instructions

1. In the Bosch bowl with the batter whisks, combine all ingredients into a stiff batter and beat a few minutes. The dough should still be quite moist and sticky.
2. Oil a separate bowl and turn dough into oiled bowl, flipping so that the oiled side of the dough is up. Cover with a tea towel and ferment on the counter overnight.
3. The next morning, turn the Bosch onto speed one to knead, adding flour as needed, for at least ten minutes, adding an additional $\frac{1}{2}$ cup flour at the very least, until the bowl is clean. The dough should be very smooth and elastic when done.
4. Shape into a loaf and place in a buttered loaf pan. Cover and let rise in a warm space for 4-12 hours, depending on temperature, until doubled in bulk.
5. Preheat oven to 350°F. Brush the top of the loaf with an egg wash and cut a $\frac{1}{4}$ -inch slash down the center, lengthwise, with a very sharp knife.
6. Bake 25-30 minutes, or until an internal temperature of 180-200°F is reached.
7. Turn out onto a cooling rack and cool completely before slicing.

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