

HOME-BAKED BREAD / FREE RECIPE

BUTTERY ARTISAN SOURDOUGH

A rustic loaf with a golden crust, airy crumb and a subtle buttery richness.

1 ROUND LOAF	OVERNIGHT PROOF	ACTIVE TIME ~35 MIN

INGREDIENTS

500 g	Unbleached bread flour
330 g	Warm water
100 g	Active sourdough starter, 100% hydration
30 g	Unsalted butter, softened
10 g	Fine sea salt
10 g	Honey, optional
1 tbsp	Melted butter for finishing, optional

BAKER'S NOTE

Use a bubbly, active starter. Dough rise matters more than the clock; a kitchen scale gives the best results.

INSTRUCTIONS

01 MIX
Combine water and active starter. Add flour and honey, if using, until no dry flour remains. Cover and rest 30 minutes.

02 ADD BUTTER AND SALT
Work the softened butter and salt fully into the dough.

03 STRETCH AND FOLD
Every 30 minutes, lift and fold dough from all four sides. Complete 4 sets over 2 hours.

04 BULK FERMENT
At 74-78°F, let rise until puffy, bubbly and 50-75% larger, usually 4-8 hours total from mixing, including folds.

05 SHAPE AND CHILL
Shape into a tight round; place seam-side up in a floured proofing basket or towel-lined bowl. Cover and refrigerate 8-16 hours.

06 HEAT AND SCORE
Preheat a Dutch oven at 475°F for 30-45 minutes. Turn the cold loaf onto parchment and score.

07 BAKE
Place in the hot Dutch oven. Reduce to 450°F. Bake covered 20 minutes, then uncovered 20-25 minutes until deeply golden.

08 FINISH
For a softer buttery top, brush lightly with melted butter. Cool at least 90 minutes before slicing.