REVIVAL MILL RECIPE

My Favorite Overnight Sourdough

Flour, water, salt and a little starter. Mix it in the evening, bake it in the morning. A quick stretch and fold, then a long, quiet rise.

MAKES	REST	RISE	BAKE
1 loaf	30 to 45 min	9 to 13 hrs total	50 min, 450°F then 425°F

Ingredients

65 g sourdough starter
about ¼ cup, fed 12 to 24 hours earlier

350 g filtered water
about 1⅔ cups, warm, around 100°F

350 g Revivalist Bread Flour
about 3 cups

150 g Hard White Wheat Flour
about 1¼ cups

9 g fine sea salt
about 2 tsp

Stone-milled flour drinks more water than commodity flour. If the dough feels stiff after the rest, work in water a tablespoon at a time.

Equipment

- 4 to 5 quart Dutch oven with lid, or a heavy pot rated to 450°F
- Banneton or a bowl lined with a floured towel
- Parchment paper
- Lame or sharp knife
- Instant-read thermometer

Instructions

1. **Mix.** Stir the starter into the warm water until dissolved. Add both flours and the salt and stir until a shaggy dough forms. Finish by hand until no dry flour remains.
2. **Rest.** Cover the bowl with a damp towel and let the dough sit 30 to 45 minutes.
3. **Stretch and fold.** Lift one edge about 4 inches, fold it into the center, and give the dough a quarter turn. Repeat all the way around. Cover and wait 30 minutes to an hour between sets. Do at least four sets, or keep going until the dough passes the windowpane test.
4. **Overnight rise.** Leave it at room temperature 8 to 12 hours, until doubled and bubbly on top and underneath. Do not refrigerate.
5. **Shape.** In the morning, turn the dough onto a lightly floured counter. Shape the loaf. Let it rest 10 to 15 minutes.
6. **Final rise.** Dust a banneton or towel-lined bowl heavily with rice flour. Set the dough in seam side up and let it rise 45 to 60 minutes. Preheat the oven to 450°F. Do not preheat the Dutch oven.
7. **Score.** Lay a long sheet of parchment over the bowl and flip the dough onto it. Score the top. Use the parchment to lower the dough into the Dutch oven.
8. **Bake.** Bake covered 30 minutes at 450°F, then uncovered 20 minutes at 425°F. The center should read 195 to 205°F.
9. **Cool.** Cool on a wire rack at least one hour before slicing.

Tips

- **Check your starter.** A healthy starter doubles within 4 to 6 hours of a feeding. Drop a spoonful in water. If it floats, it's ready.
- **Use filtered water.** Chlorine can slow fermentation. Tap water left out for 24 hours works too.
- **Mind the temperature.** At 75°F the overnight rise takes about 8 to 10 hours. At 70°F, 10 to 12. Watch the dough, not the clock.
- **Doubled is done.** Dough left well past doubled turns slack and spreads flat. A clear bowl makes the bubbles easy to see.
- **Protect the bottom crust.** Dark Dutch ovens brown the bottom fast. A silicone round or cornmeal under the parchment helps.
- **One flour only?** Either works on its own at 500 g. Together they give strength, nutrition and a mild, sweet flavor.

Method adapted from The Feathered Nester's Easy Overnight Sourdough Bread.