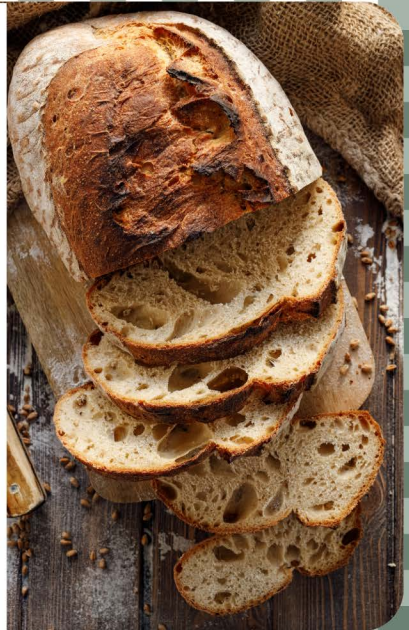




TRADITIONAL SOURDOUGH

2026 Tri-State Fair Winning Recipe



TRADITIONAL SOURDOUGH

Recipe by Christine Foster

DOUGH: *Total weight of 950 grams*

500 grams King Arthur bread flour

340 grams water

100 grams sourdough starter

10 grams sea salt

FERMENTATION:

- *Bulk Fermentation: 5 hours*
- *Cold Fermentation: 16 hours*
- *Total Fermentation: 21 hours*