

Frankie G's Classic San Francisco Style Sourdough Bread



Time to make:	1.5 – 3 days	
Firm Starter	12 hours	
Final Dough	24-36 hours	
Rise Time	4-6 hours	
Bake Time	30-45 minutes	
	Percentages	Grams for 2, 1.5# loaves
Firm Starter		
Bread Flour	100%	137
Frankie's Starter	88.90%	122
Filtered Water	40%	55
Total	228.90%	313
Final Dough		
Bread Flour	100%	614
Firm Starter	51%	313
Sea Salt	2.5%	15
Filtered Water	68%	418
Total	221.50%	1360

Day 1 – Make Firm Starter.

Start with a clean bowl. Add water, well-fed starter, and bread flour. Mix with Danish dough whisk, or spoon, until incorporated well.

Place in a non-reactive food container, seal, and let stand at room temperature for 12 hours.

Day 2 – (12 hours later) Make Final Dough.

Start with a clean bowl of stand mixer. Add water, firm risen starter, and bread flour. Mix with dough-hook attachment until dough forms, let it sit for 20 minutes, covered, before salt is added. Add salt and continue to mix for 13-15 minutes on medium speed.

Place in a non-reactive food container, seal, and store chilled in refrigerator for 24-36 hours. Dough will rise. 40-75%

Day 3 – (24-36 hours later) Form and Bake

Divide dough in two equal pieces. Form each piece into *boules*, loaves etc. If using a *banneton* basket, shape into *boule*, and place dough into well-floured basket, seam side up. (*Make sure seam is completely sealed.*) Let rise till doubled.

Prepare your oven with baking stone and preheat to 500 degrees for one hour prior to baking. Spray your oven with water to introduce steam and close door. Sprinkle peel with semolina flour, invert dough onto peel and place on stone. Spray oven again generously. Bake loaves till they reach an internal temp of 205 degrees. Cool on baking rack for 30 min before cutting.