

## Sourdough Boule w/ flavor variations and Pizza Crust options

### Basic Bread Ingredients:

- 5 - 6 c. all-purpose flour
- 2 c. wheat flour (or use all-purpose)
- 1 c. active sourdough starter, *fed 4-12 hours beforehand*
- 2 2/3 c. water
- 4 t. salt

### Directions:

Combine all ingredients until a soft dough forms. *Sometimes it may be a little stiffer or a little looser depending on various circumstances, but it should be fine.*

Cover and let rest for about 30 minutes.

Stretch the dough by getting your hands slightly wet and gently grabbing a side of dough, pick up and fold in towards the center. Turn your bowl a quarter of a turn and do this again. Repeat for 2-3 more times.

Let the dough rest for 15-20 minutes and then do another stretch. Repeat after 15-20 minutes.

After the 3<sup>rd</sup> set of stretches then let the dough rest for 30 minutes and then do 3 more sets of stretches.

After the dough has rested for the final stretch, it will be time to shape it. Divide your dough into halves and fold the corners towards the center to make a ball.

Gently roll the ball of dough, seam side down, on a floured surface just to firm the ball up a little.

Repeat with the second half.

Let rest for 15-20 minutes.

You may shape the dough any way you like but I like to leave it round and then I place it on a piece of floured parchment paper and then into a small bowl. I then cover it with plastic and place it in the refrigerator for 12 hours or more, until I'm ready to bake it.

When ready to bake I turn it out of the bowl and place it on a fresh sheet of parchment paper with a little flour underneath.

I then score the bread and place into a Dutch oven or turkey roaster pan if baking two loaves together. I place 2-3 ice cubes in the pan. Make sure the parchment paper is between the loaf and the ice.

I cover the pan and place it in the cold oven. Turn the oven to 475 and bake for 30 minutes.

Turn the oven down to 425 and remove the lid. Bake for another 20-30 minutes or until the loaves are nicely browned and sound hollow when you knock on them.

Remove from the pan and place on cooling racks.

## Pizza Dough:

The basic bread recipe can be made into pizza dough by adding 4 T. olive oil to the dough when mixing together.

Let the dough rest for at least 6 hours or overnight.

You would then do 1-2 sets of stretches before using or you could place it in the fridge for an optional cold ferment. *(up to 36 hours!)*

If using it right away, then go to the shaping instructions. If pulling it out of the fridge then let it sit for 30 minutes before shaping.

Divide your dough into 8 pieces and roll them into balls. Let them rest for 20 – 30 minutes while you prepare your pizza toppings.

Preheat your oven to 400 and get some pans or parchment paper ready. *We like to use well-greased cast iron pans for ours.*

Roll or pat the dough into the shape you need. Place in/on the greased pan or parchment paper.

Bake the crusts for 5-10 minutes in the oven and then pull out. Brush with olive oil and sprinkle with seasonings, if desired,

*You don't need it to be completely cooked and the time depends on how thick you make your crust.*

Add your toppings and bake another 5-10 minutes until hot and bubbly.

This will make 8 nice size pizzas! *(8-10 inch rounds)*

½ batch ingredients: (4 pizzas)

- 4 c. all-purpose flour (or a combination of wheat and all-purpose)
- ½ c. starter (you can use discard for this recipe)
- 1 1/3 c. water
- 2 t. salt
- 2 T. olive oil

**Note:** You could freeze these after the first bake *(before the toppings)*. Just let them cool and wrap well with plastic wrap. Just thaw completely before using.

These are optional flavor variations that my family like... they have been wanting to try some of them as a pizza dough which I think would be delicious!

#### **Flavor variations:**

These can be added when you mix the dough together or folded in during the stretches. I prefer to mix it all together at one time but do whatever is easier for you.

#### **Caramelized onions:**

- ½ c. onion, diced or thinly sliced (*use a little more if you like*)
- 1 T. olive oil or butter
- ½ t. sugar or monk fruit
- ½ t. salt
- 1 t. fresh sage, diced

Brown the onion in the oil and then add the sweetener and spices. Allow it to cool and then add to your dough.

#### **Cheddar Jalapeno:**

- 1 c. cheddar cheese, shredded
- ½ c. pickled jalapenos, diced (*use a little more, if you like*)

Mix together and add to the dough.

#### **Garlic Herb:**

- ¼ c. butter
- 3 T. garlic, minced
- 2 t. garlic powder
- 2 T. parsley or Italian Seasoning

Lightly brown the garlic in the butter and then add the seasonings. Allow it to cool and then add to your dough.

#### **Honey Oat:**

- ¼ c. honey
- ½ c. ground oats
- Uground oats for topping, if desired

Add the honey and ground oats to the dough when mixing. Sprinkle with whole oats before baking, if desired.

#### **Pepperoni & Cheese:**

- 1 c. cheese, shredded
- 1 c. pepperoni, diced

Add to the dough when mixing.