Sourdough Starter Recipe

**Day 1 - Today**

220ml tepid water

180g strong white bread flour

Mix together to form a paste, close the lid on the jar or container you are using. The lid will need to be loosened to release carbon dioxide created.

**Day 2 & 3**

The culture will start to evolve and begin to grown. Bubbles will be formed which will start to break to the surface. It will smell yeasty at this point

**Day 4**

60ml water

50g white flour

Add these to the mixture and mix together

**Days 5-9**

Allow the mixture to evolve throughout these days.

**Day 10**

Today is the day when your starter becomes a culture and an intense feeding programme begins.

Weigh out 400g of the culture and get rid of the rest. I pour it into my composting bin, so it can be used to grow veggies!

We are now looking at building up the cultures strength by giving it regular feeds.

**Days 10-14**

First feed: Take the 400g of starter and add:

60ml water

50g rye flour

Second feeding six hours later:

120ml water

110 white flour

Third Feeding six hours later:

240ml water

220 white flour

It is important to remember before each feeding pour away all but 400g of your culture. Continue this feeding process until day 15, by which point your starter will be ready!