SOURFAUX

There’s nothing quite like a shortcut for making sourdough to raise the hackles of ardent bakers. We’re not suggesting alternative methods to replicate the complexity of flavor that only time can produce, but you can make a direct-leavened bread with sourdough character in a fraction of the time. We tried several sourdough flavorings, including one from King Arthur Flour, which we prefer for the resemblance to true sourdough that comes from the combination of lactic acid, vinegar, rye flour, and inactive yeast.

**GENERAL DIRECTIONS**

**DIFFICULTY**

**OVENS**

**TOTAL TIME**

**DDT**

**YIELD / SHAPES**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>WEIGHT</th>
<th>VOLUME</th>
</tr>
</thead>
<tbody>
<tr>
<td>① Bread flour</td>
<td>585 g</td>
<td>4 cups</td>
</tr>
<tr>
<td>Water</td>
<td>400 g</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>Instant Sourdough Flavor*</td>
<td>40 g</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Instant dry yeast</td>
<td>4 g</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>② Fine salt</td>
<td>12 g</td>
<td>2 tsp</td>
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**NET CONTENTS**

Ingredients

**PROCEDURE**

**NOTES**

**TIME**

**ACTIVE**

27 min

**INACTIVE**

5 h 26 min

**DIFFICULTY**

Easy: mixing

Advanced: shaping baguettes

**OVENS**

Deck

Combi

Convection

Home

1 lg boule/bâtarde

2 sm boules/bâtards

3 baguettes/short baguettes

4 ficelles

20 rolls

**TOTAL TIME**

**ACTIVE**

27 min

**INACTIVE**

5 h 26 min

**DDT**

24–26°C / 75–78°F

**DIFFICULTY**

**OVENS**

**TOTAL TIME**

**ACTIVE**

27 min

**INACTIVE**

5 h 26 min

Alternatively, you can cold-proof the dough in the refrigerator (4°C / 40°F). For pieces between 50 g and 250 g, cold-proof for 2 h. For pieces between 350 g and 500 g, cold-proof for 2½–3 h. For 1–2 kg doughs, cold-proof for 3½–4 h (or longer if desired).

*Other brands of sourdough flavor to consider if you will be producing these breads in larger quantities:

Puratos: O-tentic: Origin/Durum; Sapore: Traviata/Softgrain

Lallemand: Essential LCR 100, Fermaid RELAX, Fermaid T, LBI 2163, LBI 4060, LBI 4080, Lallemand Rye Flavor

Consume within 2–3 d, or freeze for up to 2 mo.