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A GIFT

just for you

My Sourdough Starter



There are only a few steps to do when it comes to creating a Sourdough Starter!
Here is how I did mine and it's a few years old!

Step 1

Combine $\frac{3}{4}$ cup flour and $\frac{1}{2}$ cup warm water in a glass (I always use glass)

Step 2

Stir vigorously to incorporate air; cover with a
breathable lid.

Step 3

Leave in a warm place, 70-85°F, for 12-24 hours. ...

Step 4

At the 12 or 24 hour mark you may begin to see some
bubbles, indicating that organisms are present.

I keep my starter in the Fridge to keep it fresh.

When I need to use it I feed it!

That means I take a bit out and add flour to it with warm water. (1cup
flour and 1/2 cup warm water)

You are ready to make your bread!

Enjoy!

xo

Lorena