

# BACON CHEDDAR SOURDOUGH BREAD

Tangy, cheesy, and packed with crispy bacon

## INGREDIENTS

- 500 g bread flour
- 350 g water
- 150 g active sourdough starter
- 10 g salt
- 120 g sharp cheddar, diced small
- 100 g bacon, cooked crisp, cooled, chopped

Optional: black pepper, chives, or scallions

## INSTRUCTIONS

### 1 MIX

Mix water and starter till dissolved, add salt, add flour and mix until flour is hydrated. Rest for an hour.

### 2 STRETCH & FOLD

Do 3–4 stretch-and-fold rounds every 30 min.

Add bacon + cheddar (and other spiced if using) during the **second fold**, sprinkling in layers as you fold.

### 3 BULK RISE

Let rise until 50–70% larger, airy and slightly jiggly (time depends on dough temp).

### 4 SHAPE

Pre-shape, rest 20 min, then shape into boule or batard.

### 5 COLD PROOF

Place in banneton, cover, refrigerate 8–16 hrs.

### 6 BAKE

Preheat Dutch oven to 450°F / 245°C.

Bake 20 min covered, then 20–25 min uncovered at 450°F / 230°C

Until deep golden and internal temp reaches 208–210°F.

### 7 COOL

Rest at least 1 hour before slicing.



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TIPS FOR SUCCESS

- ✓ Cook bacon very crisp and pat dry
- ✓ Use diced cheese (not shredded) to reduce leaking
- ✓ Don't overload fillings
- ✓ Expect a slightly tighter crumb — normal for loaded sourdough

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PERFECT FOR

Breakfast toast • BLT sandwiches • Soup nights • Gift loaves

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