

• **The easiest and fastest way to make sourdough bread**•

Before starting, read the entire recipe to anticipate the amounts and times

HOW TO PREPARE YOUR BREAD:

- 1.** In a bowl, add **bag 1** and **bag 2, 500 g of flour** (pastry or ordinary flour), **10 g of fine salt** and **400 ml of water**. You can also use whole wheat flour, in that case we recommend adding 50ml more of water. In winter, we recommend heating up the water a little bit before starting the process.
- 2.** **Stir** with a spoon. Optional: add a tablespoon of honey or brown sugar to counteract the natural acidity of the sourdough.
- 3.** Do **short kneadings** (2 minutes kneading + 15 minutes rest) and repeat 3 times. To avoid the dough getting sticky, dampen your hands, but do not add more flour. [Here](#) we show you how to do it!
- 4.** **First fermentation:** the dough grows. Add some oil lightly to the bowl, roll the dough into a ball and put it inside. Then, cover the bowl with some plastic wrap. Let it rest for **an hour**. During the fermentation time, the dough should almost double in volume. You can make a mark on the bowl to see how your dough grows.
- 5.** Sprinkle flour on the counter and place the dough in the **shape** you would like. *Watch the videos in the Recipe section of the web to learn how to shape bread.*
- 6.** **Second fermentation:** no more kneading! Place the dough on the baking paper or banneton. Let it ferment for 1 hour (two or more in winter). Meanwhile, **preheat the oven** with the metal tray inside on full power for at least **30 minutes**.
- 7.** Use a sharp knife or a box cutter to **cut the bread** before introducing it in the oven. [Here](#) we show you how to do it!
- 8.** Lower the oven temperature to **230°C**. The oven must have the lower heating element on, without the fan. If your oven does not have this option, place a tray covering the heat from the upper heating element. Put the bread in the oven. You can **pour half a glass of water** directly on the lower part of the oven (NOT in the tray where the bread is), to generate humidity.
- 9.** After **20 minutes** have passed, turn down the temperature to **180 °C** and select both the upper and lower heating elements (without fan). If your oven does not have this option, leave the lower element on. Open the oven for a few seconds to eliminate the excess of humidity.
- 10.** After **30 minutes** (or when the crust is golden) take the bread out of the oven. In the case of baking a single piece, the cooking time increases. Small pieces take less time to cook.
- 11.** Leave the bread to **cool down** on the oven rack so that the base does not get wet.

IT IS EVEN EASIER IN A BREAD MAKER

1. Add **bag 1 and bag 2** of Masa Mater in the bread maker, **500 g of flour** of your preference, **400 ml of water**, **10 g of salt**, and optional: 30 g of walnuts, 30 g of raisins and a tablespoon of honey. You can also use whole wheat flour. In that case, we recommend adding 50 ml more of water. In winter, we recommend heating up the water a little bit before starting the process.
2. Select the basic kneading, resting and baking program (basic bread or white bread) and that's it!