

# BAKING SOURDOUGH BREAD: THE ESSENTIALS

[Nutty Sourdough Bread](#) By Diana Son

PRINT TOOLS AND INGREDIENTS

## TOOLS

- Kitchen scale
- Banneton (for shaping and proofing the dough overnight)
- Liners for the banneton
- Bread lame slashing tool with razors
- Bowl scraper (to get every last drop of dough)
- Cast iron dutch oven for baking at 500°F (prevents burning)



Bread Proofing Set



Cast Iron Pot

Photo from Amazon.com

## INGREDIENTS

- 40g active sourdough starter
- 400 grams white bread flour
- 100 grams whole wheat flour
- 10 g salt
- A mix of pumpkin, black sesame, flax and sunflower seeds (20g each)