

Dr. Oetker Homemade Sourdough Bread

Make authentic sourdough bread at home with this easy recipe using Dr. Oetker yeast. Get crispy crust and tangy flavor in just 65 minutes.

20 min

PREP

45 min

COOK

1h 5min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Dr. Oetker Homemade Sourdough Bread

Ingredients

- 0.6 lb wheat flour
- 0.6 lb flour
- 1 cup water
- 3 tbsp olive oil
- 1 tbsp salt
- 1 tbsp granulated sugar
- 1 pack yeast

Instructions

- 1 Prepare the dough**

Combine 0.6 lb bread flour, 0.6 lb whole wheat flour, and salt in a large mixing bowl. Whisk together until evenly distributed.
- 2** Dissolve 1 pack Dr. Oetker sourdough yeast in 1 cup warm water (24-27°C/75-80°F) and let stand for 5 minutes until foamy and bubbly.
- 3** Add the yeast mixture to the flour mixture and stir with a wooden spoon until a shaggy dough forms with no dry flour remaining.
- 4** Turn dough onto a lightly floured surface and knead vigorously for 8-10 minutes until smooth, elastic, and springs back when poked.
- 5 First fermentation**

Place dough in a lightly oiled bowl, cover with a damp towel, and ferment at room temperature for 2 hours.
- 6** Perform a set of folds every 30 minutes during the first 2 hours by stretching one side of the dough up and folding it over to the opposite side, rotating the bowl and repeating 4 times.
- 7** Cover tightly and refrigerate the dough for 8-24 hours to develop flavor and make handling easier.
- 8 Shape and final proof**

Remove dough from refrigerator and pre-shape into a loose round on a lightly floured surface. Rest uncovered for 30 minutes at room temperature.
- 9** Shape into a tight boule by folding the edges toward the center and rolling seam-side down. Place seam-side up in a banneton or bowl lined with a well-floured towel.
- 10** Cover and proof at room temperature for 2-4 hours until the dough springs back slowly when poked gently with your finger.

- 11 **Bake the bread**
Preheat a Dutch oven with lid to 230°C/450°F for 30 minutes. Turn the dough seam-side down onto parchment paper and score the top with a sharp blade in a cross pattern.
- 12 Lower the dough on parchment into the hot Dutch oven, cover with lid, and bake for 20 minutes.
- 13 Remove the lid, reduce temperature to 220°C/425°F, and bake for 15-20 minutes more until the internal temperature reaches 96°C/205°F and the crust is deep golden brown.
- 14 Cool on a wire rack for at least 1 hour before slicing to allow the crumb to set properly.

Tips

Weigh ingredients using a kitchen scale for consistent results, as volume measurements can vary significantly with flour packing and humidity levels.

Perform the windowpane test to check gluten development: stretch a small piece of dough until thin enough to see light through without tearing.

Use room temperature water (75-80°F) to activate the yeast properly without shocking or killing the beneficial bacteria.

Create a warm proofing environment by placing dough near a preheating oven or in a slightly warm (80°F) oven with the light on.

Score the dough just before baking when it has completed its final rise for the cleanest cuts and best oven spring.

Place a small oven-safe dish with boiling water on the bottom rack during preheating to create initial steam for crust development.

Cool completely on a wire rack for at least 1 hour before slicing to allow the crumb structure to set properly.

Refresh day-old bread by misting with water and heating in a 350°F oven for 5-10 minutes to restore crust crispness.