

Sourdough starter

113 grams of rye or whole wheat flour

113 grams cool water

Step 1

Place and mix ingredients in a glass or plastic container that has a lid and can hold around 500 to 750mls. Make sure everything is mixed in well, close the lid and leave in a warm area for 24 hours.

Step 2

You may notice some bubbling but if you don't still continue, now take out around 113 grams. Then add to the remainder 113 grams of plain flour and 113 grams of cool water (if your home is warm, otherwise use warm water). Mix well and leave at room temperature for 24 hours.

Repeat Step 2

Again Repeat Step 2

Now feed your starter 12 hours apart, again the same amount of flour and water. You should be able to use your starter in a recipe now. If your recipe needs more than the amount of starter you have simply feed it again but don't discard anything. Keep about 113 grams or a cup of it aside in the jar as your permanent starter. This should be kept in the fridge and can be fed once a week.

The amounts that you discard can either be thrown away or you can look for a recipe online to see what else you could make.

<https://www.theperfectloaf.com/my-top-3-leftover-sourdough-starter-recipes/>