

## Sourdough Starter

I had some active sourdough starter on hand and decided to try freeze drying it

The idea was to preserve the starter even if my current batch died from neglect

To that end, I spread some of the starter across a freeze drying tray and then freeze dried the contents

I then sealed the starter in small packets, allowing me to culture more starter as needed

What follows are the instructions for beginning a new batch of sourdough starter

Gather together the following

One-quart canning jar

Coffee filter or paper towel to cover jar, and elastic band to secure cover

Wooden or plastic spoon

All purpose flour

Water

1 packet sourdough starter culture

Activating the Starter

Put 2 oz by volume of water/60 grams into jar.

Sprinkle freeze-dried starter culture over water and let rest for several minutes

Add 2 oz by volume/35 grams of flour and stir in

Cover the jar with a coffee filter or paper towel and hold in place with a rubber band

Let the mixture rest for 24 hours at room temperature and out of direct sunlight, stirring occasionally

After 24 hours, stir in 1 oz of flour/18 grams and enough water to maintain original consistency

Continue adding 1 oz/18 grams of flour and water, always maintaining the original consistency

After several days, the starter will begin to form bubbles

Continue adding flour and water daily until you have the desired amount of sourdough starter

When baking bread, the starting point is to add 50 grams of starter to 500 grams of flour, a 1:10 ratio

The more starter you use, the faster your dough will ferment and the less sour the loaf

Always replace the starter removed for baking with an equal amount of flour and water mixture

Feed the starter with flour and water every day or two in order to keep it active

You can refrigerate the starter to lengthen the time between feedings to once per week

To resume use, remove starter from the refrigerator and feed it. It may take several days to once again become fully activated