

Blueberry Lemon Sourdough - A Bright, Tangy Twist on Classic Bread

There's something magical about the fusion of



OVEN
475°F

TIME
30 min

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INGREDIENTS

For the Dough:

450g bread flour

50g whole wheat flour

375g water (75% hydration)

100g active sourdough starter (fed and bubbly)

10g salt

For the Lamination:

1-1½ cups fresh blueberries (frozen okay, do not thaw)

... cup granulated sugar

Zest of 1 lemon

DIRECTIONS

- 1.** Autolyse the Dough: Mix bread flour, whole wheat flour, and water. Let it rest for 1 hour to hydrate fully.
- 2.** Add Starter and Salt: Add the sourdough starter and mix well. Sprinkle salt over the dough and knead or stretch and fold until fully incorporated.
- 3.** Bulk Fermentation: Let the dough ferment at room temperature for 4-6 hours, doing stretch-and-folds every 30 minutes for the first 2 hours.
- 4.** Lamination with Blueberry Lemon Mix: On a lightly damp surface, gently stretch the dough into a rectangle. Evenly sprinkle with blueberries and the lemon zest mixed with sugar. Fold the dough envelope-style to trap the add-ins.
- 5.** Coil Folds: Do 1-2 gentle coil folds over the next hour to strengthen the dough and evenly distribute the berries.
- 6.** Cold Retard: Shape the dough into a boule or batard. Place in a banneton, cover, and refrigerate overnight (8-16 hours) to develop flavor and structure.
- 7.** Bake: Preheat oven to 475°F (245°C) with a Dutch oven inside. Score the loaf and bake covered for 20 minutes, then uncovered for 20-25 minutes until golden brown and crisp.

SWAPS & NOTES

: crisp crust, soft chewy crumb, vibrant fruit, and an aromatic citrus scent that perfumes your kitchen as it bakes.

It's a fantastic way to dress up your sourdough repertoire

without much extra effort.

Whether sliced thick with butter, toasted with cream cheese, or turned into an unforgettable French toast, this bread is as versatile as it is stunning.

Blueberries : Frozen berries work well-add them frozen to prevent juice stains and bleeding.

TIPS FOR SUCCESS

Laminate carefully to avoid bursting berries Use very active starter for best rise Keep shaping tight but gentle to maintain blueberry distribution Let the loaf cool completely before slicing to avoid gummy crumb

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/blueberry-lemon-sourdough-a-bright-tangy-twist-on-classic-bread/>