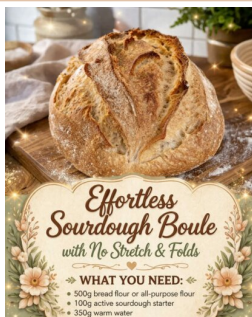


Easy No-Stretch Sourdough Boule for Beginners

Effortless Sourdough Boule (No Stretch & Folds)



OVEN
450°F

TIME
30 min

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INGREDIENTS

500g bread flour
375g water (room temperature)
100g active sourdough starter
10g salt

DIRECTIONS

1. **Mix the Dough:** In a large bowl, combine water and sourdough starter. Stir until dissolved. Add flour and salt. Mix until a shaggy dough forms.
2. **Rest (Autolyse):** Cover and let rest for 30 minutes.
3. **Bulk Fermentation:** Cover and let the dough rise at room temperature for 8-10 hours (or until doubled in size).
4. **Shape the Boule:** Turn dough onto a lightly floured surface. Gently shape into a round boule without overworking it.
5. **Final Rise:** Place seam-side up in a floured proofing basket or bowl. Cover and let rise for 1-2 hours.
6. **Preheat Oven:** Preheat oven to 450°F (230°C) with a Dutch oven inside for at least 30 minutes.
7. **Score and Bake:** Carefully transfer dough onto parchment paper. Score the top with a sharp blade. Place into hot Dutch oven, cover, and bake for 25 minutes. Remove lid and bake another 15-20 minutes until deeply golden.
8. **Cool Completely:** Let cool for at least 1 hour before slicing.

SWAPS & NOTES

Make sure it's bubbly and recently fed.
Bread flour works best for structure and chew.

Weighing ingredients ensures consistent results.
If you enjoy baking at home, you might also love [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas.](#)

TIPS FOR SUCCESS

Don't rush fermentation - time builds flavor.

Allow the loaf to cool fully to prevent gummy texture.

For extra crust, leave the loaf in the oven (turned off) for 5 minutes after baking.

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

Original recipe: <https://chefmaniac.com/easy-no-stretch-sourdough-boule-for-beginners/>