

# *It's Alive!*

## STEPS

### YOU'LL NEED:

- Endless Sourdough
- All-Purpose Flour
- Water

Make sure you refrigerate your starter immediately upon receipt, and feed it within 24 hours. You may notice a sharp, astringent odor - this is normal. It just needs to be fed after its journey.

## FEEDING YOUR STARTER FOR THE FIRST TIME

Your starter becomes bubbly as it grows, so using a measuring cup can be more difficult. We recommend weighing your starter, flour, and water. If you don't have a scale, be sure to stir down your starter before measuring.

1. Add 60g ( $\frac{1}{4}$  cup) lukewarm water to the starter container, and stir to partially dissolve the starter and loosen it from the container.
2. Place the starter / water mixture into a bowl. Add 230g (1 cup) lukewarm water and 240g of all-purpose flour. Mix, cover the bowl loosely, and let sit at cool room temperature (68 to 80°F) for 8 to 12 hours. The starter should expand and start to become bubbly.
3. Stir the starter and measure out 110g ( $\frac{1}{2}$  cup) to feed. The remaining starter can be thrown away or used in recipes calling for sourdough discard. To the 110g ( $\frac{1}{2}$  cup), add 110g ( $\frac{1}{2}$  cup) water and 110g (1 cup) flour. Stir well, cover, and let sit until the starter bubbles and increases in volume, about 6 to 8 hours.
4. Repeat feeding process from Step 3 until the starter is bubbly and almost doubled. If you don't plan on baking with it right away, cover it and put it in the refrigerator.

tangy, bubbly, FRESH SOURDOUGH

endless  
FERMENTS

## USING YOUR STARTER

If your starter has been refrigerated, for best results feed it at least twice (steps 1 and 2) before you use it in a recipe.

1. The day before beginning the recipe, measure out 110g ( $\frac{1}{2}$  cup) of starter (discard the rest), and feed it with 110g ( $\frac{1}{2}$  cup) water and 110g (1 cup) flour. Stir well and let it sit at room temperature for 4 to 12 hours.
2. Once the starter is bubbly and almost doubled, repeat the process of measuring out 110g (discarding the rest), and feeding it with 110g each water and flour. Let the starter rise until it's ripe and ready to use.
3. Measure out the amount of starter called for in your recipe, and then feed the remaining starter again before refrigerating.

## MAINTAINING YOUR SOURDOUGH STARTER

**MAINTENANCE FEEDING:** measure out 110g ( $\frac{1}{2}$  cup) of the starter (discard the rest), and feed it with 110g each water and flour.

**REFRIGERATOR STORAGE:** Feed at least once a week, letting it rest on the counter until it starts bubbling (1 to 2 hours), before returning it to the refrigerator.

**ROOM-TEMPERATURE STORAGE:** Feed every 12 hours (twice a day).

*Tip!*

Discard starter can be stored in the refrigerator for up to a week and is great for pancakes, waffles, or any other recipe calling for sourdough discard.

**RIPE SOURDOUGH STARTER:** The more feedings you do, the more active your starter will be. How long it takes for your starter to become ripe will vary based on a number of factors including temperature, flour, etc. You should look for it to be bubbly and almost doubled.