

How to Revive:

EST. 2012

HILDIE

Sourdough Starter

Keeping a Dry Starter

Tools Needed:

Glass Jar with Lid
Basic Kitchen Scale

Ingredients

Dried Sourdough Starter
Unbleached, White Flour
Room Temperature Water

Note: If you are on city water supply, consider using filtered or bottled water to exclude chlorine traces, which can kill your starter.

Note: Wild yeast prefers warmer temperatures. The ideal kitchen temperature is around 76°F/ 24°C. If you're dealing with cooler temperatures in your kitchen, your starter will take longer to develop.

Day 1 (morning)

Combine your packet of dried sourdough starter (5 grams) in a glass jar. Add 8 grams of water. Stir until the dry starter is completely submerged in the water.

Allow this mixture to sit for a few minutes to absorb the water.

Next, add 16 grams of flour and stir until mixed well.

Note: We are using slightly more water than flour in this first feeding, a more hydrated starter allows for the yeast and bacteria to develop faster.

Day 2 (morning)

Take out 10 grams of your starter mixture and add it to a clean jar. Next, combine it with 25 grams of flour and 25 grams of water. Mix until well combined. Cover with a lid and store at room temperature for 24 hours.

Day 3 (morning)

The mixture will probably look smooth and thin in texture. The mixture won't look lively yet, but you may notice a few bubbles.

Take out 30 grams of your starter mixture and add it to a clean bowl. Next, combine it with 50 grams of flour and 100 grams of water. Mix until well combined. Cover with a lid in your jar and store at room temperature for 24 hours.

Day 4 (morning)

Your dry sourdough starter will have grown, has bubbles and will seem to have raised in your jar.

You'll notice your starter has bubbles and looks very much alive. There will be small and large bubbles all throughout your jar of starter. Now you can start baking with your starter!

Now that your starter is revived, you can increase your feeding ratios to have enough starter to bake with.

When not using your starter, simply keep it in a glass jar or container with a lid in the refrigerator.

Hildie's Daily Feeding Ratios

30 Grams starter
50 Grams filtered water
100 Grams white, unbleached flour

hearty soul

How to Revive:

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HILDIE

Sourdough Starter

Keeping a Wet Starter

Tools Needed:

Glass Jar with Lid
Basic Kitchen Scale

Ingredients

Dried Sourdough Starter
Unbleached, White Flour
Room Temperature Water

Note: If you are on city water supply, consider using filtered or bottled water to exclude chlorine traces, which can kill your starter.

Note: Wild yeast prefers warmer temperatures. The ideal kitchen temperature is around 76°F/ 24°C. If you're dealing with cooler temperatures in your kitchen, your starter will take longer to develop.

Day 1 (morning)

Combine your packet of dried sourdough starter (5 grams) in a glass jar. Add 25 grams of water. Stir until the dry starter is completely submerged in the water.

Allow this mixture to sit for a few minutes to absorb the water.

Next, add 20 grams of flour and stir until mixed well.

Note: We are using slightly more water than flour in this first feeding, a more hydrated starter allows for the yeast and bacteria to develop faster.

Day 2 (morning)

Take out 10 grams of your starter mixture and add it to a clean jar. Next, combine it with 25 grams of flour and 25 grams of water. Mix until well combined. Cover with a lid and store at room temperature for 24 hours.

Day 3 (morning)

The mixture will probably look smooth and thin in texture. The mixture won't look lively yet, but you may notice a few bubbles.

Take out 10 grams of your starter mixture and add it to a clean jar. Next, combine it with 25 grams of flour and 25 grams of water. Mix until well combined. Cover with a lid and store at room temperature for 24 hours.

Day 4 (morning)

There won't be many changes from yesterday other than a few more bubbles.

Take out 10 grams of your starter mixture and add it to a clean jar. Next, combine it with 25 grams of flour and 25 grams of water. Mix until well combined. Cover with a lid and store at room temperature for 24 hours.

Day 4 (evening)

About 12 hours later, you'll notice the starter has slightly grown. There will be many bubbles on the surface and sides of the jar.

Continue storing at room temperature.

Day 5 (evening)

You'll notice your starter has bubbles and looks very much alive. There will be small and large bubbles all throughout your jar of starter. Now you can start baking with your starter!

Now that your starter is revived, you can increase your feeding ratios to have enough starter to bake with.

Hildie's Daily Feeding Ratios

30 Grams starter
125 Grams filtered water
140 Grams white, unbleached flour

hearty soul