

Gluten-Free Sourdough Bread

A artisanal, crusty loaf with a soft, open crumb and authentic sourdough tang.

PREP TIME
20 mins

PROOFING
4 - 6 hrs

BAKE TIME
75 mins

YIELD
1 Loaf

ESSENTIAL TOOLS

- Digital kitchen scale
- Dutch oven (cast iron)
- Proofing basket (banneton)
- Parchment paper

INGREDIENTS

Active Starter:	350g	Water:	20g	Psyllium Husk:	Whole	Brown Rice Flour:	150g	Sorghum Flour:	100g	Tapioca Starch:	100g	Fine Salt:	8g
(gluten-free brown rice starter)		warm water		whole psyllium husk		(finely ground)							

INSTRUCTIONS

- Bind & Hydrate:** In a bowl, whisk warm water and psyllium husk. Let sit for 5 minutes until a gel forms.
- Mix Dough:** Add active gluten-free sourdough starter to the gel. Stir in brown rice flour, sorghum flour, tapioca starch, and salt. Mix thoroughly until a uniform, clay-like dough forms.
- First Proof:** Place dough in a lightly oiled bowl. Cover and let rise in a warm spot (80°F/27°C) for 4 to 6 hours until puffy and bubbly.
- Shape:** Gently shape the dough on a parchment-lined surface. Place upside down into a flour-dusted proofing basket.
- Preheat:** Place your Dutch oven inside the oven and preheat to 450°F (230°C) for 45 minutes.
- Bake with Steam:** Invert dough onto parchment paper. Score top with a sharp blade. Carefully transfer into the hot Dutch oven. Cover with lid and bake for 40 minutes.
- Finish Crust:** Remove lid and bake for an additional 30–35 minutes until the

crust is deep golden brown and crispy.

PRO BAKER TIPS FOR SUCCESS

- **Do Not Slice Early:** Cool completely for at least 4 hours before slicing. Slicing while warm causes gumminess.
- **Scale is Crucial:** Always weigh ingredients in grams for consistent hydration and structure.
- **Storage:** Keeps fresh on the counter for 3 days. Slice and freeze leftovers for easy toasting.