DIRECT · ADVANCED

Rustic sourdough loaf in a dutch oven on the kamado

The definitive loaf: 24 hours of fermentation with active starter, cold retard in a banneton and a dutch oven that turns the kamado into a pro bakery oven.



PREP	COOK	SERVINGS	TEMPERATURE
1440 min	**50 min**	**8**	**230 °C**

Ingredients

- **425 g** bread flour (W240-260)
- **350 ml** filtered water (~28°C)
- **100 g** active sourdough starter (fed 8-12 h prior)
- **75 g** whole-wheat flour (15% of total)
- **10 g** fine sea salt
- **20 g** rice flour (for the banneton)

Method

1. FEED THE STARTER

   The night before, feed the starter at 1:5:5 (10 g starter + 50 g flour + 50 g water). Leave 8-12 hours at 22-24°C. It is ready when it doubles and floats in water.

2. AUTOLYSE

   Combine both flours with 330 ml of the water (reserve 20 ml for later). Mix only until no dry patches remain. Cover and rest 1 hour at room temperature.

3 ADD STARTER AND SALT

Add the starter on top and pinch it through. Dissolve the salt in the reserved 20 ml of water and pour over the dough. Pinch and fold for 2-3 minutes until integrated.

4 STRETCH & FOLD (4 CYCLES)

Every 30 minutes for 2 hours, wet your hand, grab one side of the dough, stretch it up and fold it over the centre. Rotate the bowl 90° and repeat three times. Total: 4 cycles.

5 BULK FERMENT

After the fourth fold, let the dough rest another 1-2 hours until it grows by 50% and looks airy. Ambient temperature decides: in summer one hour is enough.

6 SHAPE

Tip the dough onto a lightly floured counter. Pre-shape into a ball, rest 20 minutes, then do the final boule or batard shape building tension on the surface.

7 COLD RETARD 12H

Place the dough seam-side up in a banneton well dusted with rice flour. Bag it loosely and fridge for 12 hours (8 min, 18 max).

8 PREHEAT DUTCH OVEN

With deflector and plenty of charcoal, place the closed dutch oven in the kamado and climb to 230°C. Hold for at least 45 minutes so the pot is fully hot.

9 SCORE AND LOAD

Pull the dutch oven, flip the dough onto parchment (seam-side now down). Score deep at 45° with a razor. Lower bread and paper into the pot. Cover.

10 BAKE

Close the kamado and bake 25 minutes covered at 230°C. Remove the dutch oven lid, drop to 210°C and finish 25 minutes until the crust is dark. Pull and cool on a rack for at least 1 hour.

Editor's tips

- Test your starter with the float test: a teaspoon in a glass of water. Floats = ready. Sinks = wait longer.
- In the banneton, rice flour does not stick to the cloth or the dough. Regular wheat flour absorbs moisture and the dough sticks — classic beginner mistake.
- Scoring is confidence: one quick, deep cut at 45°. Hesitate and the razor snags, tearing the dough.
- The dutch oven needs at least 45 minutes at 230°C. Without that thermal mass, the first 5 critical minutes for oven spring are lost.
- Cool at least 1 hour on a rack before slicing. Cut it hot and the crumb collapses, going gummy. This step is not optional.

Gear for this recipe

Monolith Classic Pro 2.0

mikamado.es/en/kamados/monolith-classic-pro-2-cart

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Quebracho lump with a clean, steady burn to hold 230 °C with no unwanted flavours.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Petromax FT9 Cast Iron Fire Pot (Dutch Oven)

Cast-iron Dutch oven that traps the steam from the dough for a crisp crust.

mikamado.es/en/accesorios/petromax-ft9-dutch-oven

Kesper 19631: 25 cm rattan banneton with removable cloth liner

mikamado.es/en/accesorios/kesper-banneton-ratan-25cm

Full recipe at: mikamado.es/en/recetas/pan-rustico-masa-madre-dutch-oven

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