



Orange Sourdough

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Ingredients for the mother dough

- 400 grams of all-purpose flour.
- 200 ml of water.
- 200 ml orange juice (freshly squeezed). Other fruit juices work too, experiment!

Ingredients for 10 Bread Rolls

- 500 grams of All-purpose flour.
- 70 grams of sugar.
- 3 grams of salt.
- 200 ml of water.
- 400grs of active sourdough.



[Watch the video](#)

Directions - Mother dough

1. In a glass container, add the flour and water.
2. If your water is chlorinated, let it evaporate for 12-24 hours (uncovered) first.
3. Add your freshly-squeezed orange juice and stir until everything is well-mixed and of uniform, thick consistency.
4. Cover with aluminum foil and leave it for around 12 hours.
5. If fermentation is going well, you'll see bubbles in your dough - it's ready to use!
6. To keep your mother dough going continuously, feed it by adding 50ml of water and 50ml of orange juice every day. If your dough is getting too thin, add 50ml of flour.

Directions - Bread rolls

1. Add the flour, sugar, salt, water, and active sourdough in the bowl of your electric mixer.
2. Mix on medium speed until a consistent dough is formed.
3. Knead with the mixer or by hand for 20 min and let it rest for 8 hours - it'll double in size.
4. When it's ready, cut the dough into pieces of 100gr each
5. Shape the bread rolls and cover them with a cloth.
6. Let them rest and rise for 1 hour. Sourdough needs patience!
7. Once risen, bake in the oven at 300F (150C) for 20 min, or until they are golden brown.
8. Each oven is different so watch them closely the first time you bake them!

This recipe makes 10 rolls of 100gr each. Enjoy!