

Sourdough Baking Guide

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Z S R E W G O S U O Y N Z T S A L Z C
G T O Z E U N C T N D S D C S I H F E
H V L U A K E V T C G E C S R P G D J
O R D F L T A P L E I R K K Z F U Q L
O G I N T N T F C E G B E A N L O L V
I V E S S C S O N E R N H D B O D A A
E Z I Y E X E O D N P A I X E U R W M
B R E A D T L R A R E O D K C R U J T
B A C A I W U P X C E V C F A S O J A
V A P E P I F X C N C C A R C B S E O
A E N T S U R C S X L G I E C U H O E
D J V N C S T A R T E R O P L A C B S
C M S B E R L Z Q E N E V O E G C F Y
J H O L G T L E R C L P G B G L C E L
M S O U R D O U G H V W N F G D B R O
C P E K T F L N S F A Q R P E N I M T
M A O N N E T U L G A G L S N I Y E U
D O T N K K N E A D G O Q O R L F N A
L D O E B C R U M B E S L Q G U W T S

AUTOLYSE

CRUMB

KNEAD

RECIPE

BAKE

CRUST

LEAVEN

RISE

BAKING

FERMENT

LOAF

SOURDOUGH

BANNETON

FLOUR

OVEN

SOURDOUGH

BREAD

GLUTEN

PROOF

STARTER

Sourdough is a fermented dough used as a natural leavening agent.