

Greek Sourdough Bread

"Bread for myself is a material question. Bread for my neighbor is a spiritual one." –
Nikoli Berdyaev

Ingredients

1-1/4 cup spring water
1/2-cup organic sourdough starter
1 packet dried yeast
3-3/4 cups organic bread flour
2 tablespoons extra virgin olive oil
1 teaspoon unrefined sea salt

Directions

In bowl, mix water with sourdough starter and dried yeast. Add mixture to bowl of bread machine. Spoon on olive oil, then add flour and sprinkle with sea salt. Turn setting to "Dough". This setting will warm the ingredients then mix and knead the dough. Once dough is kneaded, you can place the dough in a bowl, cover with plastic wrap and put in the fridge overnight; or when ready to use - shape the dough into 1 large or 2 smaller loafs, place on oiled cookie sheet, let rise for 1 hour, brush with water then bake for 30 minutes in a 375 degree preheated oven.