

Dr. Oetker Ek'i Maya Ekmek

Traditional Turkish sourdough bread recipe using Dr. Oetker starter. Learn to make authentic, tangy sourdough at home with simple ingredients.

20	45	65	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 300 g wheat flour
- 300 g flour
- 1 cup water
- 3 tbsp olive oil
- 0.5 tbsp salt
- 0.5 tbsp granulated sugar
- 1 pack yeast

Yapılı???

- Prepare the dough**

Mix 300g flour, 300g whole wheat flour, and 1/2 tablespoon salt in a large bowl until evenly combined.
- Dissolve 1 pack Dr. Oetker sourdough starter in 1 cup warm water (around 38°C/100°F), stirring until completely smooth. Let stand for 5 minutes until slightly foamy.
- Pour the starter mixture into the flour mixture and stir until a rough, shaggy dough forms with no dry flour remaining.
- Turn dough onto a lightly floured surface and knead for 8-10 minutes until the dough becomes smooth and elastic, adding flour only if the dough is too sticky to handle.
- Shape dough into a ball and place in an oiled bowl. Cover with plastic wrap and let rise in a warm place for 1-2 hours until doubled in size.
- Punch down the risen dough and turn onto a lightly floured surface. Shape into a round or oval loaf, tucking edges under to create surface tension.
- Place shaped loaf seam-side down on parchment paper. Cover with a damp towel and let rise for 45 minutes to 1 hour until increased in size by half.
- Prepare for baking**

Preheat oven to 220°C/425°F. Brush loaf surface with 3 tablespoons water and sprinkle with 1/2 tablespoon flour for a rustic crust.
- Score the top of the loaf with a sharp knife, making 3-4 diagonal slashes about 1cm deep to allow for expansion.

10 **Bake the bread**

Transfer loaf on parchment to a baking sheet and bake for 35-45 minutes until golden brown and the bottom sounds hollow when tapped.

11 **Cool completely on a wire rack for at least 1 hour before slicing to allow the crumb to set properly.**

?puçlar?

Always weigh your ingredients using a kitchen scale for consistent results. Volume measurements can vary significantly and affect your bread's texture.

Use room temperature water when mixing your dough. Water that's too hot can kill the wild yeasts in your starter, while cold water will slow fermentation.

Perform the windowpane test to check gluten development: stretch a small piece of dough until it's thin enough to see light through without tearing.

Create steam in your oven by placing a metal pan on the bottom rack and adding boiling water when you put the bread in. This helps develop a crispy crust.

Don't skip the overnight refrigeration - this cold retardation develops flavor and makes the dough easier to handle and score.

Use a sharp blade or lame to score your bread just before baking. This controls where the bread expands and creates an attractive appearance.

Let your bread cool completely on a wire rack before slicing. Cutting too early releases steam and makes the interior gummy.

Keep your sourdough starter healthy by feeding it regularly with equal parts flour and water by weight, especially if stored at room temperature.