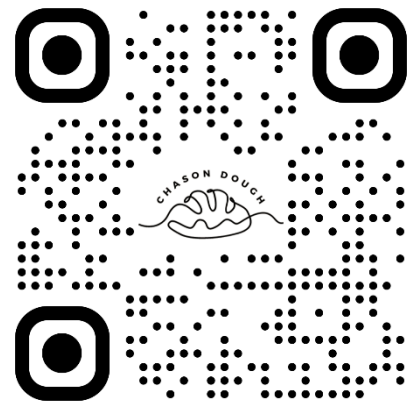




Tips, tricks, and recipe ideas:  
[www.chasondough.com](http://www.chasondough.com)



## Reviving ASHER Dehydrated Sourdough Starter

### Items needed:

- 1 Glass jar (with lid)
- 1 Spatula
- 1 Kitchen scale

### Ingredients:

- 6 grams ASHER dehydrated sourdough starter
- White all-purpose flour
- Water

Notes: Sourdough develops quicker in warmer temperatures (around 75° F). If your kitchen is cooler, it may take longer to develop.

### Day 1:

For the initial feeding, we use more water than flour. There are 2+ starts per package.

Add 6 grams of ASHER dehydrated sourdough starter and 50 grams of room-temperature water to a glass jar. Stir until starter is completely covered with water. Let sit for a few minutes as the ASHER starter will absorb the water. Once the ASHER starter has absorbed the water, add 20 grams flour and thoroughly combine. Cover jar with lid and let sit for approximately 24 hours at room temperature.

### Day 2:

Transfer 10 grams of your starter mixture to a clean jar. Add 25 grams of water, and 25 grams flour. Thoroughly combine and cover with lid. Store at room temperature for approximately 24 hours.

### Day 3:

You may see a few bubbles forming in your ASHER starter.

Transfer 10 grams of your starter mixture to a clean jar. Add 25 grams of water, and 25 grams flour. Thoroughly combine and cover with lid. Store at room temperature for approximately 24 hours.

### Day 4:

Your ASHER starter should be similar to the previous day, except with a few more bubbles.

Transfer 10 grams of your starter mixture to a clean jar. Add 25 grams of water, and 25 grams flour. Thoroughly combine and cover with lid. Store at room temperature for approximately 24 hours.

### Day 5:

Begin normal daily feedings

## **ASHER Sourdough Daily Feeding**

Steps for *after* your ASHER Sourdough starter has been rehydrated

### **Items needed:**

- 1 Glass jar (with lid)
- 1 Spatula
- 1 Kitchen scale

### **Ingredients:**

- 50 grams ASHER sourdough starter
- White all-purpose flour
- Water

Take 50 grams of ASHER and put it into a clean glass jar, the remainder is discard. Add 100 grams of water and 100 grams of flour. Combine well and cover with lid (not airtight). Collect and store discard in the refrigerator for other recipes (check our website for recipes). This should be done every 24 hours.

NOTE: ASHER should not go more than 48 hours without being fed

## **Using Your ASHER Starter**

You should feed ASHER 8-12 hours prior to making bread, it will typically rise for about 8-12 hours after feeding. After rising, the starter activity will begin to die down and it won't be as effective.

Our simple recipe: Take 150 grams ASHER and combine with 300 grams room temperature water in a mixing bowl. Add 10 grams salt. DO NOT add too much salt as it will prevent your bread from rising. Add 575 grams flour and mix in a mixer for 5 minutes. It should be completely mixed. Let the dough sit for about 15 minutes. Knead the bread in the bowl 4-8 times. Cover the dough and let sit for 8 hours.

Flour the counter to prevent sticking (or use a proofing basket) and knead the dough until it becomes difficult to knead. Take the most recent knead and tuck it to the bottom. Then drag the loaf toward yourself, scuffing the bottom to form a complete seal. Put the dough in a Dutch oven lined with parchment paper or proofing basket and cover. Let sit for 2-3 hours.

Preheat oven to 500° F. If the bread is not in a Dutch oven already, transfer to a parchment lined Dutch oven. Once the bread is in the oven turn down the oven to 435° and bake for 45 minutes. After the 45 minutes, remove the lid and bake for about 10 more minutes to brown the crust. Then remove from the oven and remove your loaf from the Dutch oven. Once your sourdough is cool enough to handle, ENJOY!

## **Pausing Your ASHER Sourdough**

Sometimes you need to pause your starter, for example if you are going on a vacation. Feed your starter and after 5-8 hours (right around peak activity), put it in the refrigerator. Once you're ready for your sourdough again, you will typically have to perform 2 or 3 normal feedings before it will be ready for use. As an extreme case, we went on a 5 week road trip. When we took our starter out it took 4 or 5 feedings before it was back to full strength.