

Basic Sourdough Starter Focaccia

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My girlfriend gave me some sour dough starter, that someone gave to her, and so on.

There are stories some sourdough starters have bits that are hundreds of years old.

A women somewhere in the United States claims her is 122 years old. I like to think my was part of ancient ancestry.

The process is simple, whatever you use from the starter is replaced called "feeding the starter"

with equal parts of flour and water, I use 1 cup of flour to 1/2 cup of water.

The starter is ready when it appears frothy with air bubbles and has a sour smell.

This process takes a few hours, longer if you keep your starter in the refrigerator, I keep my on the counter,

it will also let you know when it's hunger, it falls flat, you can revive it by feeding it.

Not all of us are so lucky to have sour dough starter passed down to us from our bread baking friends.

Thankfully, making mother sourdough starter is as simple as stirring together equal parts of flour and water and letting

it sit. no expensive heirloom starters, or mysterious rituals required. A good mixing bowl and the right size pan is all you need to make bakery quality focaccia.

To make the mother starter use the same process as" feeding the starter, and let it sit out on your counter for 7 days. I keep my sour dough starter on my counter in glass mason jars, that I give to family and friends.

Things You Can Make with this Basic Sourdough Starter Focaccia

This Basic Sourdough Starter Focaccia is only one recipe, this basic sourdough starter is the beginning of many delicious and easy bread recipes.

I have used the same recipe adjusting the water and flour ratio to make focaccia, pizzas, and flat breads.

I was looking for a artisan Focaccia recipe that tasted and looked like the focaccia I bought at the local bakery, well I think I found it.

This focaccia recipe is quick, easy and hopefully because it is so easy, the start to your focaccia making journey, it was mine.

Please leave me a comment if you make this Basic Sourdough starter focaccia. Please tune in soon for more sweet and savory recipes using basic sourdough starter.

If you visit please stay. Enjoy!!!

Ingredients

- 1 1/4 cup sourdough starter
- 1 1/2 cups cool water
- 4 cups flour

- 1 tablespoon salt
- 4 Tbs. olive oil
- 2 Tbs. rosemary
- 12 cloves garlic
- 2 Yukon gold potatoes thinly sliced
- Salt and pepper to taste

▪ **Instructions**

- Preheat oven to 425
 - Whisk water and sour dough starter mixing well
 - Combine flour and salt slowly add to starter mixture mix until well blended
 - Gather dough into a ball knead lightly on floured board
 - Gather into a ball place in a bowl covered with a damp towel.
 - Let raise 8 to 10 hours or over night at room temperature
 - The second raise
 - Put 2 Tbs. of olive oil on a cookie sheet
 - After the dough is almost doubled knead lightly form a rough oblong shape
 - Let raise for 2 hours covered in a warm place
 - Put the dough on the cookie sheet turn to coat both sides with the olive oil
 - Reshape into rough oblong poke your fingers randomly throughout the focaccia
 - Add the garlic cloves, potatoes and rosemary press into the dough
 - Sprinkle with salt and pepper
 - Bake for 30 minute
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Leek And Prosciutto Tart

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This Leek and Prosciutto tart is a delicious way to showcase the underrated leek.

It's a recipe that takes no time at all, the only tedious part is waiting for this delicious tart to come out of the oven.

The mild flavor of the leeks combined with salty crisp prosciutto and topped with creamy brie cheese will have family and friends wanting seconds or third, this is one tart you can't get enough of!!!

Serve this leek tart with a salad, for a complete lunch or light dinner your family will love.

Let's Talk About the Ingredients In This Leek And Prosciutto Tart

The first thing to talk about is the puff pastry I used in this leek and prosciutto tart.

To make this leek and prosciutto tart easy, I use store bought puff pastry, don't judge Jammie Oliver does too and that's good enough for me.

The other thing is the leeks.

The best way to clean the leeks is to first cutaway the tough outer stems, then slice them down the middle put them in a bowl of cold water. Lift the leeks out with a slotted spoon the dirt stinks to the bottom repeat 2 more times.

Third, I used by Cuisinart Toaster/air fryer oven to bake the

tart, using my small counter top oven saves me time and money

.

And last but not least if you make this recipe please leave me comment and don't forget to tag me on Instagram. I love hearing from you it's my favorite part!!!!

Ingredients

- 1 sheet store bought puff pastry
- 2 stalks trimmed and cleaned leeks
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 4 oz. or 1 cup brie cheese
- 3 slices prosciutto cut in small dice
- 1 Tbs. each butter and olive oil
- 1/2 cup grated parmesan cheese
- 2 tbs. chopped Italian parsley
- Salt And pepper to taste

Instructions

1. preheat oven to 375
2. On a lightly floured surface roll the puff pastry to 12 x 10 rectangle
3. Prick the pastry with a fork all over
4. Precook the tart crust for 10 minutes or until lightly brown set aside
5. Meanwhile in a medium skillet bring the butter and olive oil to medium heat
6. Add the leeks, onions and garlic saute until tender and just beginning to brown salt and pepper now
7. Top the precooked tart crust with the leek mixture Add the brie cheese and the diced prosciutto
8. Return tart back to oven bake 10 to 15 minutes longer or until the cheese is melted, the prosciutto crisp, and the tart crust is a deep golden brown

9. Cut into desired shape sprinkle with grated parmesan and Italian parsley.... ENJOY