



Mini Sourdough Slider Loaves (Perfect for Parties!)

I made these 100g slider-sized loaves for pulled pork sandwiches at my son's birthday. They're great for holidays too—cute and individual-sized!

Recipe (Makes 18 mini loaves):

- * 200g active starter
- * 625g water
- * 1000g bread flour
- * 20g salt

Instructions:

1. Mix starter and water, then add flour and salt. Let rest 1 hour.
2. Perform standard stretch and fold routine.
3. Let dough bulk ferment until doubled.
4. Divide into 18 equal pieces, shape, and place in a towel-lined muffin tin.
5. Cold proof overnight in the fridge.
6. Preheat Dutch oven to 450°F for 1 hour.
7. Bake 3–4 loaves at a time:
 - * 20 mins covered,
 - * 10 mins uncovered
 - * Loaves should reach 205°F internal temp.