



# SOURDOUGH STARTER



## Schedule

For more details, visit [The Dish Next Door](#)

---

### Day 1

100 grams filtered water  
100 grams all-purpose flour  
15 grams granulated sugar

Mixture may be thicker, but mix to combine.  
Loosely cover with the lid again and leave for another 24 hours.

---

### Day 2

100 grams filtered water  
100 grams all-purpose flour  
15 grams granulated sugar

Mixture may be thicker, but mix to combine.  
Loosely cover with the lid again and leave for another 24 hours.

---

### Day 3

Depending on the state of your starter dough, the instructions vary. If rising and bubbling after last feeding, uncover and remove all but 100 grams of starter. Mix in 100 grams water, 100 grams flour, and 15 grams sugar. Loosely cover and leave for 24 hours. If bubbles aren't forming on the surface of your starter, do not touch. Leave it alone until day 4. This will allow the bacteria to ferment longer and live cultures to form.

---

### Day 4

100 grams filtered water (x2)  
100 grams all-purpose flour (x2)  
15 grams granulated sugar (x2)

This day will require two feedings, one in the morning and one in the evening, 12 hours apart. For both feeds, uncover and discard all but 100 grams of starter. Add in the 100 grams filtered water, 100 grams flour, and 15 grams sugar. After second feed, leave for 24 hours.

---

### Day 5

100 grams filtered water  
100 grams all-purpose flour

Uncover and discard all but 100 grams of starter. Add in the filtered water and flour. Mix to combine and leave for another 24 hours.

---

### Day 6

100 grams filtered water  
100 grams all-purpose flour

Uncover and discard all but 100 grams of starter. Add in the filtered water and flour. Mix to combine and leave for another 24 hours.

---

### Day 7+

If your starter is bubbling and gradually rising after each feed, congrats! You have an active starter dough. Continue to feed and discard each day as listed on days 5 & 6. The sugar is no longer needed to boost the bacteria.

If your starter is not rising just yet, continue feeding as listed on days 5 & 6, but add 15 grams of sugar to one of the days! You got this! Read again when starter is active.



# SOURDOUGH STARTER



## Schedule

For more details, visit [The Dish Next Door](#)

---

### Important Notes:

- During the first 3-4 days, the mixture may experience a "false" rise. If that happens, it's alright to transfer the starter to another clean jar to continue the fermentation process.
  - Once active, feed daily if left on the counter top or once a week if kept in the fridge. Continue to feed for 1-2 weeks before baking with it.
-