

Sourdough Croissant Bread

Prep: About 21–29 hours total (mostly hands-off; includes 8–12 hours bulk and 12–15 hours cold proof) • Cook: 50–55 minutes (plus 1 hour preheat)

A crusty, golden boule with buttery, flaky croissant-style layers and a deep, tangy sourdough complexity from long, cool fermentation. Each slice is tender yet structured—perfect for toast, sandwiches, or an indulgent French toast.

Ingredients

- sourdough starter (active and bubbly)
- warm water
- all-purpose flour
- fine sea salt
- 1 stick unsalted butter (freeze 10 minutes, then grated; keep chilled)

Instructions

1. Feed your sourdough starter 4–12 hours before mixing so it's active and bubbly.
2. In a large bowl, combine warm water, active sourdough starter, flour, and salt; mix to a shaggy dough.
3. Cover and rest 30 minutes to hydrate the flour (autolyse).
4. Freeze a stick of butter for about 10 minutes, then grate on a box grater and keep chilled.
5. Perform the first set of stretch-and-folds: lift and fold the dough over itself 3–4 times, rotating the bowl; cover and rest 30 minutes.
6. Add half of the grated butter and perform another set of stretch-and-folds to incorporate; cover and rest 30 minutes.
7. Add the remaining butter and complete a third set of stretch-and-folds to fully incorporate.
8. Bulk ferment at a cool room temperature for 8–12 hours, or until nearly doubled and puffy.
9. Turn the dough onto a lightly floured surface and shape into a tight boule, creating good surface tension.
10. Place the boule in a floured banneton (or a bowl lined with a floured tea towel). Cover and refrigerate 12–15 hours for a cold proof.
11. Place a Dutch oven in the oven and preheat to 425°F (218°C) for 1 hour.
12. Invert the chilled dough onto parchment, seam side down. Lightly dust with flour if desired and score the top.
13. Carefully lower the parchment and dough into the hot Dutch oven, cover, and bake 30 minutes.
14. Remove the lid and bake 20–25 minutes more, until deep golden brown.
15. Transfer to a wire rack and cool completely before slicing.

Tags: Sourdough, Bread, Croissant Inspired, Dutch Oven, Long Fermentation, Breakfast

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