



# How to Make Your Own Sourdough Starter: Capture and Harness the Wild Yeast

By Teresa L Greenway

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## How to Make Your Own Sourdough Starter: Capture and Harness the Wild Yeast By Teresa L Greenway

Learn how to make your own sourdough starter so you can bake wonderful sourdough bread that will amaze your family and friends. This little booklet explains, with easy to understand step by step instructions, how to get started, what ingredients you will need and the science behind the myths. There are formulas for different types of sourdough starters and for a motherdough preferment. You will also learn what hydration means in baker's terms and how to care for your starter, feed, freeze, dry and store it. Sourdough baking is easy and fun but you need a sourdough starter first. So come on, let's get started!

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