

Lemon Blueberry Sourdough Bread – Baker's Schedule

Day 1	
8:00 AM	Mix dough (bulk fermentation begins)
8:30 AM	First stretch & fold
9:00 AM	Second stretch & fold
9:30 AM	Third stretch & fold
10:30 AM	Lamination
8:00 AM–2:00–6:00 PM	Continue bulk fermentation (6–10 hours total)
When ready	Shape & place in banneton
Same day	Cold proof in refrigerator (8+ hours)
Day 2	
Preheat	Oven to 450°F with Dutch oven
Bake	20 minutes lid on
Finish	10–15 minutes lid off (to 200°F internal)
Cool	Cool completely on wire rack