

# VanaTee Farm Sourdough Starter



How to bring your dehydrated sourdough starter back to life.

## Day 1 - Morning

Mix 1/2 of your dried starter (approximately 1 Tbs.) with 50 grams Water and 50 grams Flour in a Quart Mason Jar. Mix well, cover and set at room temperature.

## Day 1 - Evening

Add 50 grams of Water and 50 grams of Flour to the jar. Mix well, cover and set at room temperature. This will be very Thick!

## Day 2 - Morning

Discard half of your starter. Then add 50 grams of Water and 50 grams Flour, mix well, cover and set at room temperature.

Repeat Day 2 until starter is doubled in size, growing and bubbly.

Once you've achieved a bubbly and growing sourdough starter, start saving your discard in a jar in the fridge. You are now ready to tackle your first sourdough recipe!

For our favorite recipes check out our website [www.VanaTeeFarm.com](http://www.VanaTeeFarm.com)