

THE SOURDOUGH FORMULA

Recipe 14 · Jalapeño Cheddar

Crispy cheese on the crust, little pockets of heat inside. The «football Saturday» loaf.

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Why people buy it: melty pockets of sharp cheddar, a little heat and crispy cheese on the crust. It's addictive, and people buy two.

- **Tier & price:** Specialty · **$14**
- **Makes:** 1 round loaf, about 1,050 g of dough
- **Difficulty:** Medium
- **Timeline:** Same as the Master Loaf. Cube the cheese and dry the jalapeños before the 2nd fold.

Ingredients

Ingredient	Grams	Cups (approx.)
Bread flour	450 g	3⅔ cups
Whole wheat flour	50 g	⅓ cup + 1 tbsp
Water, 80 °F (27 °C)	340 g	1⅓ cups + 2 tsp
Active starter	100 g	½ cup
Fine sea salt	10 g	1¾ tsp
Sharp cheddar, cold, in ¼ in (6 mm) cubes	120 g	1 cup
Sharp cheddar, shredded, for the bottom	20 g	¼ cup
Pickled jalapeños, drained and patted dry, chopped	40 g	⅓ cup (about ¼ jar)
Rice flour, for the banneton	a spoonful	1 tbsp

What changes vs. the Master Loaf

- **Water drops to 340 g:** the jalapeños bring moisture.
- **Cold cheddar cubes and jalapeños go in at the 2nd set of folds.** Cubes (not shredded) keep their shape and melt into pockets.
- **Shredded cheddar in the banneton:** sprinkle it in before the dough, and it becomes a crispy cheese crust on top.
- **Bake on parchment** in the Dutch oven; melted cheese sticks to cast iron.

Steps

1. **The morning feed:** feed Dolly at 8 am.
2. **Mix and autolyse 30 minutes, then add the starter and the salt** (Master Loaf steps 1–2).
3. **Fold set 1** as usual.
4. **Fold set 2:** stretch the dough flat, scatter half the cheddar cubes and jalapeños, fold in thirds, scatter the rest, fold again.
5. **Folds 3 and 4** as usual.
6. **Bulk** to +50–75 %, 4½–6 hours from mixing (Master Loaf step 4).
7. **Pre-shape and rest** 20 minutes (Master Loaf step 5).
8. **Final shape** (Master Loaf step 6). Dust the banneton with rice flour, sprinkle the 20 g shredded cheddar in the bottom, and place the dough seam up on top.
9. **Cold proof** 10–16 hours (Master Loaf step 7). This dough is happy in the fridge; the cold keeps the cheese firm for scoring.
10. **Score and bake** on a parchment sling, as Master Loaf step 8. Internal 205–210 °F (96–99 °C). A few cheese spots on the crust will bubble and go golden-brown; those are the best bites.
11. **Cool** 2 hours before cutting or bagging.

Shaping, scoring & baking specifics

- **Score:** a cross or a single slash. The cheese crust cracks open beautifully.
- **Heat level:** for a mild loaf, use 30 g jalapeños; for spicy, add a pinch of red pepper flakes at the mix.
- **Storage note for buyers:** «Eat within 2 days, or slice and freeze. Reheat for 5 minutes for melty cheese.»

Cost & Price

Ingredient	Amount	Cost
Bread flour	450 g	$0.55
Whole wheat flour	50 g	$0.08
Starter (with feed)	100 g	$0.25
Sharp cheddar	140 g	$1.54
Pickled jalapeños	¼ jar	$0.63
Salt	10 g	$0.01
Rice flour (dusting)	1 tbsp	$0.05
Oven share	½ bake	$0.46
Total ingredients		**$3.57**
Packaging (bag, label, twine)	1 set	$0.35
Sell at		**$14.00**
You keep		**$10.08**

How to sell it

Game-day hosts, chili and soup lovers, dads, teenagers. Post it on Friday afternoon before a big game and it sells out. Label it «Contains: wheat, milk» (Module 8 has the wording).

Menu line to copy: *Jalapeño Cheddar Sourdough. Pockets of melty sharp cheddar, a little jalapeño heat and a crispy cheese crust. $14*

> ***Sarah's tip: Slice one and toast it under the broiler for porch-pickup tasting. One bite and the «just a plain loaf, please» people change their order.***

If it goes wrong

- **Cheese melted away into holes:** the cubes were too small or warm. Use cold cubes about ¼ in, straight from the fridge.
- **Wet, gummy streaks:** the jalapeños weren't dried. Pat them really dry on paper towels.

- **Bottom stuck to the pot:** always bake cheese loaves on parchment.