

THE SOURDOUGH FORMULA

# Recipe 21 · Sun-Dried Tomato & Basil

*Summer in a slice, even in November.*

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**Why people buy it:** red flecks, green basil, a sweet tangy crumb. It looks Italian and tastes like a sandwich shop splurge.

- **Tier & price:** Specialty · $14
- **Makes:** one boule or batard
- **Difficulty:** Easy
- **Timeline:** same as the Master Loaf

## Ingredients

- Master Loaf dough: 500 g bread flour (about 4 cups), 350 g water (1½ cups), 100 g active starter, 10 g salt (1¾ tsp)
- 80 g sun-dried tomatoes in oil (about ½ cup), drained and chopped
- 15 g fresh basil leaves (a big handful, about half a clamshell), torn
- Optional: 1 Tbsp of the oil from the jar, added with the water

## What changes vs. the Master Loaf

Tomato pieces go in at the 2nd set of folds. Drain them well on paper towel: too much oil weakens the dough. If you use dry-packed tomatoes, soak them in warm water for 15 minutes, then pat dry.

## Steps

1. Morning feed for Dolly, then Master Loaf steps 1–2 (add the optional tablespoon of tomato oil with the water).
2. First set of stretch & folds.
3. **Laminate during the 2nd set:** stretch the dough thin on a damp counter. Scatter the chopped tomatoes and torn basil. Letter-fold and roll up.
4. Sets 3 and 4 as gentle coil folds.
5. Master Loaf steps 4–7.
6. Score a long curved ear on a batard, or a square on a boule so the red flecks show at the edges.
7. Bake and cool as in Master Loaf steps 8–9.

## Cost & Price

| Ingredient | Amount | Cost |
|---|---|---|
| Master Loaf base (flour, salt, starter food) | 1 loaf | $1.40 |
| Sun-dried tomatoes | 80 g | $1.76 |
| Fresh basil | ½ clamshell | $1.00 |
| **Total ingredients** | | **$4.16** |
| Packaging | | $0.35 |
| **Sell at** | | **$14** |
| **You keep** | | **$9.49** |

## How to sell it

- **Who buys it:** sandwich makers, picnic planners, the neighbor who always brings the caprese salad.
- **Menu line to copy:** *Sun-Dried Tomato & Basil sourdough: sweet tomatoes and fresh basil in an open, golden crumb. Your new favorite grilled-cheese bread.*
- **Best day/season:** late spring and summer, picnics, Fourth of July or long-weekend cookouts.

> ***Sarah's tip: Grow a basil pot by your kitchen window. One healthy plant covers a month of this loaf, and your basil line drops to almost nothing.***

## If it goes wrong

- **Greasy, tight crumb:** the tomatoes were not drained. Pat them dry.
- **Basil turned black inside:** that is normal oxidation and tastes great. For greener flecks, add the basil whole and let the folds tear it.
- **Loaf too salty:** some oil-packed tomatoes are salty. Drop the salt to 9 g.