If you like sourdough breads and you have always wanted to have a go at making your own sourdough starter, this post is for you. Alternatively maybe you just want to be able to bake bread without having to purchase or rely on shop-brought yeast. Either way, read on...

You need just three things to make a sourdough starter - flour, water and some time! But don't listen to me, head over to Nourished Kitchen and check out their superb tutorial.

See: How to make a sourdough starter (Nourished Kitchen)