Rehydration Directions

Take a few tablespoons of the dried flakes and put them in a small jar.

Add warm (not hot) water — just enough to cover the flakes — and stir. Let it sit 15–30 minutes to soften.

Add an equal-ish amount of flour by weight to the water/starter mix, stir into a loose paste, and cover loosely.

Feed it daily like a normal starter (equal parts flour and water by weight, discarding some each time) at room temperature.

It'll look sluggish for the first 2–4 days — minimal bubbling.

By day 4–7 it should start rising and falling predictably again, at which point it's back to full strength.

A few practical notes since you bake with a Dutch oven: give the revived starter at least a week of consistent daily feeds before trusting it for a real bake — early activity can be a false start from residual enzyme action rather than true fermentation. Test it with a float test (drop a spoonful in water — it should float when it's ready) before committing a loaf to it.