

HOEGAARDEN BEER BREAD

(adapted from Fab Food Blog)

For the sponge:

120 g 100% hydration sourdough starter
60 g bread flour
45 ml Hoegaarden white beer

For the final dough:

235 g bread flour
65 ml Hoegaarden white beer
40 ml lukewarm water
1 tsp salt
1 tsp fennel seeds
3 tsp fresh rosemary, chopped

Mix all the ingredients for the sponge in a small bowl, mix well and leave it overnight at room temperature. It should be very bubbly and more than double in size. If it rises too much and collapses, it is fine.

Next morning, place the sponge, flour, beer and water in a large bowl. Mix for a few minutes until barely combined, then let it sit for 20 minutes undisturbed. Add the salt, fennel seeds, and rosemary, and mix by gentle kneading. Let the dough rise for 30 minutes, knead again (20 seconds cycle), let the dough rise for about 40 minutes. Do one more cycle of quick kneading and let the dough rise for another 40 minutes. Knead one final time and let the dough rise undisturbed for 1.5 to 2 hours, until almost doubled in size. Shape as a ball, and place with the seam side up inside a well floured banetton type container.

Let it rise undisturbed for 2 hours. Heat the oven to 450 F with baking stones or tiles inside. Invert the dough on the tiles, quickly score the surface, and bake with initial steam. If covering the dough, remove the cover after 30 minutes, reduce the temperature of the oven to 425 F and bake for 10 to 15 minutes more, until golden brown. Cool for at least 1 hour before slicing.