

## WALNUT SOURDOUGH BREAD

*(adapted from Fig Jam and Lime Cordial)*

150 g sourdough starter (at 166% hydration)  
300 g water  
300 g bread flour  
200 g whole wheat flour  
100 g walnuts, lightly toasted  
9 g sea salt

Toast the walnuts in a 400 F oven just until fragrant. Cut in pieces, not too small. Reserve.

Place the water in a bowl, add the sourdough starter and mix to dissolve. Add the flours, mix to form a shaggy mass, and let the dough rest for 20 minutes. Add the salt and knead the dough in the bowl a few times to incorporate it. Let the dough rest for 30 minutes, add the walnuts and incorporate them in the dough by gently kneading it. Let the dough rise for 2 more hours, folding twice at 45 and 90 minutes. Thirty minutes after the last folding cycle, form the bread in the shape of your choice, place in a floured banetton or other appropriate container, and let it rise for 3 to 4 hours at room temperature, depending on how active your sourdough starter is. The dough is ready to bake when it is not quite doubled in size, but feels airy when you gently poke the surface.

Invert the dough on parchment paper, score the surface with a sharp blade, and place in a 450F oven to bake with initial steam. Total baking time will be about 40 minutes, I baked my loaf under an inverted roasting pan previously filled with water and emptied, so that some water stays clinging to its sides. I removed the roasting pan after 25 minutes, and bake the loaf uncovered until done. Internal temperature should be higher than 200 F.

Allow the bread to completely cool before slicing through.