

HAIL CAESAR SOURDOUGH

(adapted from Joanna, at Zeb Bakes)

Mix together:

25 g of active sourdough starter

100 g bread flour

125 g water

Leave for 12-16 hours in a cold kitchen; 6-10 hours in a warm one.

The following day, make the dough:

225 g of the above mixture

200 g water

175 g bread flour

150 g regular bread flour

75 g dark rye flour

1/2 tablespoon of dark malt dissolved in water

3 g dry yeast

10 g sea salt

Mix all ingredients together, except the salt. Leave the mass of dough to rest for 20 minutes, sprinkle salt on top and knead it in for a couple of minutes until smooth. You can use a Kitchen Aid in low speed if you like.

Ferment the dough for 3 hours, with two folds (at 60 and 120 minutes). Leave the dough rise undisturbed for the last hour. Weigh the dough and separate a small amount roughly 10% of its weight for the braid. Divide that portion in three, make long strands with it, and form a braid. Place the braid at the bottom of a well floured banetton, form the remaining of the dough as a ball, and place it, seam side down over the braid.

Ferment the shaped dough for 2 hours, invert it on a piece of parchment paper, and bake in a 450 F oven with initial steam for 20 minutes, reduce the oven to 420 F and bake for 20 to 25 minutes more. Cool completely on a rack.