

## SAN FRANCISCO-STYLE SOURDOUGH WITH WALNUTS AND DATES

(adapted from David, at [The Fresh Loaf forum](#))

*for the stiff levain*

41 g water  
66 g sourdough starter  
78 g all purpose flour  
4 g rye flour

*for the final dough*

337 g water  
416 g all purpose flour  
46 g whole wheat flour  
11 g salt  
189 g levain  
98 g dates, diced fine  
98 g walnuts, diced and lightly toasted

Dissolve the starter in the water. Add the flour and mix thoroughly until the flour has been completely incorporated and moistened. Ferment at room temperature for 16 hours.

In a stand mixer, mix the flour and water at low speed until it forms a shaggy mass. Cover and autolyse for 30 minutes. Coarsely chop or break apart the walnut pieces and toast them for 8 minutes in a 300°F oven. Allow to cool. Coarsely chop the dates, rinse in cool water, drain and set aside.

Add the salt and levain, and mix at low speed for 1-2 minutes, then increase the speed to medium (Speed 2 on a KitchenAid) and mix for 5 minutes. Add flour and water as needed. The dough should clean the sides of the bowl but not the bottom. Add the walnuts and the figs to the dough and mix at low speed until well-distributed in the dough. (About 2 minutes).

Transfer to a lightly floured board, do a stretch and fold, and form a ball. Place the dough in a lightly oiled bowl and cover tightly. Ferment at 76° F for 2 1/2 to 3 hours with a stretch and fold at 50 and 100 minutes. Shape as a large ball (or divide the dough in two and shape as two smaller loaves) and place in banneton. Proof at room temperature (68-70° F) for 1-2 hours. Cold retard the shaped dough overnight.

The next morning, proof the dough at 85° F for 2-3 hours. Heat the oven to 480° F. Score the bread as desired, and bake with initial steam, reducing the oven to 460 F when the bread goes in. Bake for 40 to 45 minutes, and cool completely on a rack before slicing.

