

RED WINE SOURDOUGH BREAD WITH DRIED CRANBERRIES

(adapted from [The Fresh Loaf Forum](#), bread by [Yuko](#))

102 g sourdough starter (at 100% hydration)

288 g all-purpose flour

80 g water

123 g red wine

6.7 g Salt

80 g dried cranberries

In a bowl, mix flour, wine, and water roughly, cover it with plastic and keep for 12 hours in the fridge (autolyse).

Add sourdough starter and mix by folding dough in the bowl. Add cranberries and mix by folding dough in the bowl. Add salt and slap & fold for 3 - 4 minutes or until the dough becomes a ball. Bulk fermentation at room temperature, folding the dough every half and hour until it develops enough strength (I did 4 sets of folds).

Let it rise until the dough starts showing the yeast activity. It takes about 6 hours total depending on the temperature of your kitchen (I used my bread proofing box set at 78 F). Shape the bread as a boule (or 2 baguettes), place in a banetton or other appropriate container, and let it proof in the fridge for 16 to 18 hours.

Pull it out of the fridge and leave it out for one to three hours (see comments). Slash the bread and bake in a 450F oven with initial steam for a total of 40 minutes (for a boule), or 20 to 25 minutes for baguettes.

Cool on a rack before slicing.