

RED BEET SOURDOUGH

(from the Bewitching Kitchen)

360g bread flour

40 g whole wheat

120 g sourdough starter at 100%

9 g salt

162g cooked, processed beets

0.9 g ascorbic acid (or vitamin C tablets, crushed)

190g water

Mix everything with a KitchenAid in low speed with dough hook for about 4 minutes. Adjust consistency with additional bread flour if the mixture seems too loose (it will depend on the moisture of your beets).

Transfer to oiled bowl and bulk ferment for 4 hours at room temperature, folding the dough at every hour. At the end of four hours shape as a round ball, and placed in a banetton heavily floured in the fridge overnight.

Invert on parchment paper, dust the surface lightly with flour, score with a new razor blade. Baked inside a Dutch oven at 450F for 30 minutes, removed the lid, left it in the oven for additional 15 to 20 minutes, if necessary lower the temp a bit in the final 5 minutes. Cool completely before slicing.