

MARbled CHARCOAL SOURDOUGH

(from The Bewitching Kitchen, inspired by many sources)

475g bread flour
25 g whole-wheat flour
100 g sourdough starter at 100%
10 g salt
2 g activated charcoal
375 g water

Mix everything (except the charcoal) with a KitchenAid in low speed with dough hook for about 3 minutes. Adjust consistency with additional bread flour if the mixture seems too loose. Divide the two in two parts, add the charcoal to half of it, knead until fully incorporated (you can do it by hand or place it back in the KitchenAid for a minute or so).

Transfer the two doughs to individual oiled bowls and bulk ferment for 4 to 4.5 hours at room temperature, folding the dough at every 45 minutes to 1 hour. On folding cycle number 3, incorporate the two doughs together, and continue with the bulk proofing. Fold one last time, shape the bread as a round ball, place in a banetton heavily floured, sticking it in the fridge overnight.

Next morning, heat the oven to 450F. Invert the bread straight from the fridge on parchment paper, dust the surface with a small amount of flour, and slash it with a brand new razor blade.

Bake inside a covered Dutch oven for 30 minutes, remove the lid, leave 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.