

## ***PECAN SOURDOUGH***

*(from the Bewitching Kitchen)*

385g white bread flour  
20g pecan flour  
20g whole-wheat flour  
8g salt  
280g water  
65g sourdough starter at 100% hydration

optional: gold air-brush dye

Make the levain mixture about 6 hours before you plan to mix the dough. It should be very bubbly and active. When you are ready to make the final dough, place the water in the bowl of a KitchenAid type mixer and dissolve the starter in it, mixing with a spatula briefly, then add the three types of flour, and the salt. Turn the mixer on with the hook attachment and knead the dough for 4 minutes at low-speed all the time. If the dough is too sticky, add 1/4 cup flour, you want the dough to start clearing the sides of the bowl, but still be sticky at the bottom.

Remove from the machine, and transfer to a container lightly coated with oil, cover lightly with plastic wrap and allow it to ferment for 4 hours, folding every 45 minutes or so. After four hours bulk fermentation, shape the dough as a ball, and place, seam side up, in a lightly floured banetton. Leave at room temperature one hour, and then place in the fridge overnight, from 8 to 12 hours.

Next morning, heat the oven to 450F. Invert the dough over parchment paper, rub gently white flour on the surface. Score with the pattern of your choice and air-brush any region you want to highlight. Bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing.