

HAWAII SOURDOUGH

(from the Bewitching Kitchen)

365g water

75g sourdough starter at 100% hydration

470g white bread flour

30g spelt flour

1 tsp Hawaii spice mix

10g salt

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 two types of flour, Hawaii mix, and salt. Turn the mixer on with the hook attachment and knead the dough for 4 minutes at low-speed all the time. You will notice the dough will gain quite a bit of structure even with just 4 minutes in the mixer. 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. Because the dough is already a bit developed from the initial time in the mixer, you should get very good structure after 3 and a half hours, or even sooner than that.

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 on a piece of parchment paper and score a pattern with a new razor blade.

Bake at 450F for 5 minutes, quickly remove the bread from the oven, and slash it with the blade only where you want the bread to open. Cover the bread with the lid, place back in the oven for 30 minutes, uncover and bake for 15 more minutes. Cool completely over a rack before slicing.