

UBE SOURDOUGH, TWO WAYS

(from the Bewitching Kitchen)

480g white bread flour

20g ube powder

10g salt

350g water

75–90g sourdough starter at 100% hydration

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 flour, ube powder 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 banneton. 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. Place a parchment paper on top of the dough, a flat baking sheet, and invert the dough, flipping it out of the banneton. Flour the surface of the dough, add the stencil and air-brush if so desired. Score with a razor blade.

Bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing.

FOR VERSION #2

Use *500g bread flour* and add *1/4 tsp ube extract* to the dough, following the same method to prepare and bake the bread.