

## ***AIR-FRIED SOURDOUGH***

*(from the Bewitching Kitchen)*

250g bread flour

50 g sourdough starter at 100% hydration

180g water

5 g 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 flour, and salt. Turn the mixer on with the hook attachment and knead the dough for 4 minutes at low-speed all the time.

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, turn your air-fryer to 400F and leave it on for 5 minutes at that temperature. Invert the bread on a piece of parchment paper, and cut it so that very little paper is outside the perimeter of the dough. Score if you want. Place the bread in the air-fryer with ice cubes around it.

Air-fry for 25 minutes, remove the paper and check the internal temperature. If it is over 205F, and the crust has good color, invert the bread and inspect the bottom. If a bit soggy and pale, place the bread in the fryer with the bottom up, and continue roasting it for another 5 minutes or so. Remove from the fryer and let it cool completely before slicing.