

## **YOGURT AND PISTACHIO SOURDOUGH**

*(slightly modified from Everyday Sourdough)*

75 g sourdough starter at 100% hydration

240g water

125 g low-fat yogurt

500 g white bread flour

50 g pistachios, coarsely chopped walnuts

10 g salt

Mix all ingredients in the bowl of a KitchenAid type mixer fitted with the dough hook. Knead on low speed for about 4 minutes. Transfer to an oiled bowl and let proof at room temperature for 4 and a half hours, with folds every 45 minute or so, no need to be precise.

After the last fold, keep it at room temperature for a full hour, shape as a round boule or batard, and place in a banetton. Leave for another hour at room temperature, then retard it in the fridge.

Next morning, bake at 450F straight from the fridge, slashing right before baking. Bake covered for 30 minutes, remove lid and bake for 15 minutes more. Allow to cool completely before slicing.