

## **SPIDER WEB SOURDOUGH LOAF**

*(from The Bewitching Kitchen)*

410g bread flour

275g water

8g salt

75g starter (I used stiff, at about 75% hydration)

Mix all ingredients in the bowl of a KitchenAid type mixer fitted with the dough hook. Knead gently for about 4 minutes (first or second speed maximum).

Transfer dough to a lightly oil bowl and do a bulk fermentation with 4 folds made 45 minutes apart. Before you start the fermentation, remove a very small amount of dough to a small glass container (like those that hold spices), and mark where the level of the dough is with a permanent marker. Keep that at room temperature to monitor fermentation.

After the last folding cycle, keep an eye on the fermentation using the small vial. Ideally you want to let the dough ferment until it is double in size. Depending on the day, temperature of your kitchen, it might take 8 hours or more. Be patient, it will pay off.

Once bulk fermentation is over, shape the dough and place in a floured banetton. Place in the fridge overnight.

Next day, freeze the dough for 30 minutes in the banetton, to make it easier to score later. Invert the dough on the paper liner, place in the loaf pan. Add cocoa powder on the surface and score the pattern of a spider web.

Place small cubes of ice on the four corners of the pan, sliding the ice cubes between the metal pan and the paper liner. Place an inverted pan on top to act as a lid, and bake at 450F for 30 minutes. Remove the top pan, and allow the bread to bake further for another 15 minutes or so.

If when you remove the bread from the pan the bottom seems a little soggy, place it back in the oven over a rack and bake for 5 minutes outside of the pan.

Let it cool completely before slicing.