

CRANBERRY-PECAN SOURDOUGH

(from The Bewitching Kitchen)

450g bread flour
50g whole wheat flour
75g sourdough starter (stiff or 100% hydration)
10g salt
360g water
75g pecans, finely cut
60g dried cranberries
tapioca flour for scoring (optional)

Mix all ingredients (except the nuts and cranberries) 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.

On the second folding cycle, open the dough slightly over the countertop and spread the cranberries and nuts all over it. Gently fold it all in. Don't worry about working the dough too much, it will be ok during the next two folding cycles.

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.

Once bulk fermentation is over, shape the dough as a batard and place in a banneton. Move it to the fridge, covered, and leave it there overnight.

Next day, freeze the dough for 30 minutes in the banneton, to make it easier to score later. Invert the dough on a paper liner, sprinkle tapioca flour all over, rubbing it gently. Score with a sharp razor blade. Bake in a Dutch oven with the lid on at 450F for 30 minutes, open and allow the bread to brown for a further 15 minutes.

Cool completely over a rack before slicing.