

DOUBLE-EGG YOLK SOURDOUGH BREAD

(from The Bewitching Kitchen)

475g white bread flour

25g spelt flour

70g sourdough starter at 80% hydration (you can use 100% if you prefer)

350g water

10g salt

2 egg yolks

for rubbing on surface:

red yeast powder (I used this product)

to paint:

blue luster powder + vodka

star shape cut from parchment or regular paper

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 oiled bowl and do a bulk fermentation with 4 to 5 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. The inclusion of egg yolks will considerably speed up the process. Once bulk fermentation is over, shape the dough as a boule 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, place the piece of paper shaped as a star on top of the shaped dough, wetting it just lightly to make it glue to the surface. Sprinkle red yeast powder all over, rubbing it gently. Remove the paper, and paint that area with blue luster powder. Score with a sharp razor blade in any pattern you like.

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.