

LITTLE SOURDOUGH CUBES

(from The Bewitching Kitchen)

300g bread flour (I used Bob Mill's Artisan Bread Flour)

215g water (for 72% hydration)

30g Super 10 Blend from King Arthur (click [here](#))

8g salt

50g starter (at 80 to 100% hydration, your choice)

sesame seeds to sprinkle on the dough (optional)

Mix all the ingredients in a KitchenAid type mixer. On second-to-lowest speed, mix the dough for about 4 minutes, then remove to a slightly oiled bowl. Proceed with bulk fermentation with folds at roughly every 45 minutes. Do 4 to 5 total folds, then allow it to ferment at room temperature until almost doubled in size. Portion small balls of dough weighing 90 to 100g each. Place inside the cavities of your mini cube pan. I used [this one](#). Cover the pan with plastic wrap and refrigerate overnight.

Next morning, turn the oven to 400F. Sprinkle toasted sesame seeds on top of the dough, close the pan and bake for 20 minutes. Remove the lid, bake for 5 more minutes, then carefully take the pan out of the oven, flip the little breads and place them on a rack back in the oven to give uniform color on the sides. This step is optional but I think it gives a better final product, with a more pleasant crust all over.

Allow to cool completely before slicing.