

MARbled SWEET POTATO SOURDOUGH

(from The Bewitching Kitchen)

500g bread flour

350g water

10g salt

75g sourdough starter (at 60 to 100% hydration)

25g sweet potato powder (I used *this one*)

Mix all ingredients except the sweet potato powder in the bowl of a KitchenAid type mixer fitted with the dough hook. Knead gently for about 3 minutes (first or second speed maximum). Weigh the dough, and remove approximately 1/3 of the amount to a smaller bowl.

Continue kneading the white portion for another minute. Transfer to an oiled bowl. Place the smaller portion of the dough back into the mixer bowl, add the sweet potato powder and knead for another minute. You will probably have to knead by hand to incorporate the powder well into the dough, but no need to worry too much about it. Transfer that dough to a smaller, oiled bowl.

Bulk ferment both portions folding them at every 45 minutes. Do that for 3 cycles, so the fermentation will last for about 2 hours and 15 minutes.

Forty five minutes after the last folding, stretch both doughs as a rectangle, and place the purple on top of the white. Roll them together. Allow to ferment for another 90 minutes, with very gentle coil folds, twice, again, at 45 minute intervals.

Once bulk fermentation is over, shape the dough as a oblong loaf 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, rub a fine layer of Thai rice flour, and decorate with slashes or if you want to add a pattern, use an air-brush and a stencil to do so.

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. Depending on the decoration chosen, you can do a deeper scoring at 7 minutes into baking.

Cool completely over a rack before slicing.