

EAR OF CORN SOURDOUGH BREAD

(slightly modified from *crumb of her own*)

for main dough:

265g bread flour

170g water

65g active starter (mine was at 60% hydration)

6g salt

2 tiny drops yellow food coloring

for green dough (you will use only half of it for the husk)

160g flour

85g water

30g starter

3g salt

two tiny drops of green food coloring

Start by making the main dough, adding first the water to the bowl of a KitchenAid type mixer, and diluting the yellow color in it. Add all other ingredients, mix with the dough hook for about 4 minutes. Transfer to an oiled bowl, and ferment at room temperature folding 4 times at 45 minute intervals. Make the green dough, exactly the same way. It will be lower in hydration, so it won't be as smooth as the other dough. Place in a small, oiled bowl, and ferment at room temperature. Do minimal kneading every time you fold the yellow dough.

After about 8 hours of mixing the dough, form the yellow dough as a batard, and place in a banneton. Leave the green dough in the bowl and place both components in the fridge overnight.

The next morning, the yellow dough out was gently shaped/pushed each batard into more of a corn-cob shape without completely reshaping the dough. I scored lengthwise first, then added horizontal scores across the entire loaf to create the individual kernels.

For the husks, I rolled the green dough out into a rectangle and cut out triangles. I placed the triangles over the yellow cob, folded the tips down, and added a small piece of green dough at the base for the stem.

I baked these individually at 450°F with the lid on for 23 minutes, then 425°F with the lid off for 8 minutes. If the green dough gets too much brown color, protect it with aluminum foil. Let the bread cool completely before slicing.