VADOUVAN CURRY SOURDOUGH
(from The Bewitching Kitchen)

400g bread flour
100g Nature's Path Baker's Blend Flour (or use spelt or whole-wheat)
350g water
75g sourdough starter (at 60% hydration)
10g salt
1/2 to 1+1/2 tsp Vadouvan curry

Mix all ingredients in the bowl or a KitchenAid type mixer fitted with the dough hook. Knead on low speed for about 4 minutes, adjust dough with flour is needed (I like to have it still glueing to the bottom of the bowl as it spins).

Transfer to an oiled bowl and ferment until doubled in size (remove a little bit of a dough to a small glass vial to follow the progress of fermentation). Perform a set of folds at 45 minutes intervals five times, which should take you about 3 hours and 45 minutes. Let the dough alone for the remainder of bulk fermentation. Shape as a batard, set in the fridge overnight.

If you so desire, add some red yeast powder to the surface, but that is optional. You can simply use Thai rice flour, or white flour. Score and bake at 450F in a Dutch oven with the lid on for 30 minutes, remove the lid and bake for additional 15 to 20 minutes. Cool completely before slicing.