

BREVILLE SOURDOUGH

(from the Bewitching Kitchen)

235 g active sourdough starter (75% hydration)
275 ml water at room temperature
400 g bread flour
65 g whole wheat flour
10 g salt

Pour the water into a bowl, add the sourdough starter and mix to dissolve it. Add both flours and the salt, mix all the ingredients together roughly, forming a shaggy mass. No need to try to incorporate it as a smooth dough at this point. Cover the bowl and let it stand for 25-30 minutes at room temperature. Remove the dough from the bowl, place it on a smooth surface rubbed with a very small amount of vegetable oil. Knead the dough quickly for 20-30 seconds, incorporating all the dried bits of flour that are clinging to it. Wash the bowl or transfer to another, clean bowl, cover with a plastic wrap and leave at room temperature for 45 minutes.

Remove the dough from the bowl, add to the kneading surface (slightly coated with oil if needed), knead for 20 seconds (second kneading cycle). Place the dough back in the bowl, leave it resting for 45 minutes more. Proceed with a third kneading cycle, place the dough in the bowl for 1 hour.

Remove the dough from the bowl, shape roughly as a ball, let it rest 15 minutes, and form it into the final shape, making sure to generate good surface tension. Place the ball, seam side up, in a well floured round basket, let it rise at room temperature for 3 hours. Forty-five minutes before baking, heat your oven to 450F with a round pizza stone inside.

Invert the dough over a piece of parchment paper on a peel or cookie sheet, slash the top with a razor blade, and place in the oven. Position a Dutch oven inverted on top of it (fill it with very hot water, then dump the water and use it to cover your bread). Bake it covered for 35 minutes, then VERY CAREFULLY uncover the bread and bake for 25 to 30 minutes more (or until internal temperature is over 200F). If the top browns too much lower the temperature to 425F, and cover the surface with aluminum foil.

Cool for at least one hour before slicing.