

SPICY KALAMATA SOURDOUGH

(from the Bewitching Kitchen)

200g (ml) water at room temperature
142g sourdough starter (at 100% hydration)
1/4 tsp instant yeast
280g bread flour
85g dark rye flour
9 g salt
3/4 cup kalamata olives (cut in half)
1 tsp red pepper flakes
2 Tbs fresh rosemary leaves, chopped

Dissolve the starter and the instant yeast in the water in a large bowl. Add the flour, mix to incorporate (or use a Kitchen Aid type mixer for a couple of minutes on low speed), then cover with a plastic wrap and allow it to sit for 20 minutes undisturbed.

Sprinkle the salt on top, and mix by gentle kneading or with the mixer for a few more minutes. Once the salt is incorporated, add the olives, red pepper, and rosemary, and knead by hand or with the mixer (again in low speed).

Let the dough rise for 3 hours, with quick kneading cycles at 40 min, 1h 20 min, and 2 hours (timing is pretty flexible, no need to pay too close attention to it). Shape the dough into a round, place in a banetton or other appropriate container with the seam up. Let it rise for 3 hours, until almost doubled in size, and with an airy feeling as you gently press the surface of the dough.

Bake in a 450F oven, covered for the first 30 minutes, then uncover and lower the temperature to 425F for the remaining time. If you have a favorite method to create steam, use it in the initial baking. I prefer to use a roasting pan previously filled with water, emptied of the water and quickly inverted on top of the loaf as my steam source.

Let the bread completely cool on a rack before slicing.