

## **HAZELNUT BLUE CHEESE SOURDOUGH**

(from the Bewitching Kitchen)

125 g sourdough starter (at 100% hydration)  
250 g water, warm to the touch  
300 g bread flour  
75 g spelt flour  
7 g salt  
60 g roasted hazelnuts, chopped in large pieces  
50 g blue cheese (I used Bleu d'Auvergne)

Add the active starter to a large bowl, mix it with the water until it dissolves more or less smoothly. Add the flours and briefly do a few kneading moves to form a shaggy mess. Cover loosely with plastic wrap for 30 minutes.

Sprinkle the salt over the dough and incorporate by kneading lightly and folding the dough on itself. You can keep the dough in the bowl, or transfer to a surface. After 20-30 seconds of kneading/folding, cover the dough again and let it sit for 40 minutes.

Add the hazelnuts and blue cheese to the dough and repeat cycles of quick kneading/folding two more times, spacing them by 45 minutes. If the dough doesn't seem to have enough strength, incorporate one more cycle of folding. After the final kneading cycle, let the dough sit for 20 to 30 minutes, shape it as a round or oval loaf, place it in a banneton with the seam side up and leave it at room temperature 30 minutes longer. Place it in the fridge overnight, lightly covered with a plastic wrap (oil the surface that will be in contact with the dough).

Remove the dough from the fridge 1 hour before baking, while the oven heats to 450 F. If using a Dutch oven, place it in the cold oven as you turn it on. Invert the bread out of the banneton (the easiest way to do it is over a parchment paper on a flat baking sheet), quickly slash it and place it in the Dutch oven. To generate steam, cover the pan with the lid that you rinsed under the sink, allowing some water to be retained on the surface. Bake the bread covered for 30 minutes, remove cover, and allow it to fully bake (reducing the temperature to 425F if the bread seems to be browning too fast) for about 15 minutes longer. Remove to a rack to cool completely before slicing.