

DENISE'S SOURDOUGH WITH CRANBERRIES AND WALNUTS

(from the Bewitching Kitchen)

For the starter (you won't use everything)

30 g sourdough starter (at 100% hydration)

55 g water

45 g all purpose flour

For the dough:

65 g starter (*about half of starter prepared*)

220 g water

160 g semolina flour

120 g bread flour

35 g whole wheat flour

7 g sea salt

80 g dried cranberries

50 g toasted walnut pieces

Make your starter 12 hours before you intend to prepare the dough. Let it ferment at room temperature.

To the appropriate amount of starter (65 g, remember you are not using the full amount made) add the water and mix gently to dissolve it. No need to completely dissolve the starter at this point. Add the flours and mix, allow it to sit with the water for 30 minutes at room temperature.

Sprinkle the salt over the dough, mix it by folding several times, to incorporate the salt. Add the cranberries and the walnuts, mix them gently. Allow the dough to ferment for 5 hours. Fold 5 times at 30 minute intervals. That will take you to 2.5 hours fermentation. Allow the dough to ferment for 2.5 more hours undisturbed.

Shape the dough as a ball, place it in the fridge overnight. Remove it from the fridge one hour before baking, as you heat the oven. Invert the shaped loaf on a baking sheet covered with parchment paper for easy transfer to the oven.

Bake at 450 F with initial steam for 20 minutes, reduce temperature to 425 F and bake for about 25 more minutes. Use your favorite method to generate steam, I like a covered Dutch oven with the lid moist with water before covering the bread. After 30 minutes I open the lid to allow the bread to brown. Cool completely on a rack before slicing.