

SPICY COTIJA AND BLACK OLIVE SOURDOUGH

(from the Bewitching Kitchen, adapted from several sources)

for the levain:

15 g starter at 100% hydration

23 g water

23 g flour

for the soaker:

23g cornmeal (coarse)

75g boiling water

(mix and cool to room temperature before incorporating in the dough)

for the dough:

60g levain

140g water

1/4 teaspoon Sriracha sauce

all the soaker made as above

soaker

33 g spelt flour

208 g bread flour

6 g salt

80g Cotija cheese in chunks

50 g black olives, pitted, diced fine.

Add starter to water and Sriracha, mix well. Add all flours, but leave salt behind. Incorporate the mixture into a shaggy mass, and allow it to sit at room temperature for about 30 minutes. Add salt and mix well, it should get a little smoother.

Bulk rise the dough for a total of 5 hours, with folds every 45 minutes (4 times). Shape, retard in the fridge overnight. Bake at 450 F with initial steam. I removed shaped loaf from the fridge one hour before baking time. Cool completely on a rack before slicing.