

## **CURRY TURMERIC SOURDOUGH**

*(from the Bewitching Kitchen)*

200g sourdough starter  
325g cold water  
450g white bread flour  
50g spelt flour  
1/2 teaspoon curry  
1/4 teaspoon turmeric  
1 ½ tsp fine sea salt

In a large bowl, whisk the sourdough starter with the water. Add the flours, spices and salt. Stir until you have a soft, sticky mass. Cover the bowl and leave it for 10 minutes. Perform a series of quick kneads, 10 seconds or so, making sure you incorporate as much of dried bits of flour as possible, but if something remains stuck to the bowl, don't worry about it. Leave the dough to rest for 10 minutes.

Remove the dough to a slightly oiled surface. Wash and dry the bowl, Coat it very lightly with oil. Knead the dough again for a quick 10 second period and put it back in the clean, oiled bowl. Wait 30 minutes. Perform another cycle of kneading, or if you prefer, use the folding method, in which you stretch one side of the dough way up in the air, bring it over the full extension of the dough, turn it, repeat it four or five times from all directions. Wait 1 hour, with the dough covered lightly. Perform another series of kneading or folding. Wait one more hour, knead again. Wait 2 hours, divide the dough in two, and shape each half in a round or oblong shape.

Place in an appropriate containers lightly coated with flour, seam side down. Leave them for a final proof for 4 hours.

Invert the dough on parchment paper, slash the surface, and bake at 435 F with initial steam for a total of 45 minutes. I like to use a Dutch oven covered for the first 25 minutes, then remove the lid and allow the bread to brown uncovered for the final 20 minutes.

Cool the bread on a rack before slicing.