

BLACK SESAME TURMERIC SOURDOUGH

(from the Bewitching Kitchen)

200 g sourdough starter (at 100% hydration)

325 g water at room temperature

450 g bread flour

50 g dark rye flour

9 g salt

1/2 tsp turmeric

30 g black sesame seeds

Dissolve the sourdough well in the 325 g water. Add the flours, salt and turmeric, mix until a shaggy dough forms. Leave 10 minutes undisturbed. Add the sesame seeds and mix well by kneading/folding.

Leave to ferment for 4 hours with folding at 40 minutes, 1 hour and 20 minutes, 2 hours, and 3 hours. At the end of four hours, shape as a round loaf, and place in a banetton, seam side up. Transfer to the fridge and leave it overnight (about 12 hours).

Remove the shaped dough from the fridge as you heat the oven to 450 F.

Invert the dough on parchment paper, slash and bake with initial steam (I use a covered Dutch oven for 30 minutes, then remove the lid). Bake for 45 to 55 minutes, reducing the heat if necessary to 425 F.

Cool completely on a rack before slicing.