SOURDOUGH BATARD
(from the Bewitching Kitchen)

50 g active starter (at 100% hydration)
375 g water, room temperature
400 g bread flour
100 g whole-wheat flour
10 g salt

Mix all ingredients for the bread in a large bowl, making a shaggy mass. Let it sit at room temperature for 30 minutes. Mix gently folding the dough a few times until smooth.

Allow it to ferment for 4 hours at room temperature, folding the dough 3 times during the four hours, no need to be precise about the spacing of folding cycles. Just make sure you fold it a few times. At the end of four hours, shape it either as a round ball or a batard.

Transfer to a well floured banneton, seam-side up, and place in the fridge overnight, 8 to 12 hours, longer if needed.

Next morning, heat the oven to 450 F. Invert the shaped loaf, still cold from the fridge over parchment paper. Dust the surface with a little flour (I added just a touch of cocoa powder to make it darker, but it's not necessary). Score with a brand new razor blade.

Place in a cold Dutch oven, cover, and stick in the hot oven for 30 minutes with the lid on, and 15 more minutes with the lid off. Allow it to cool completely before slicing.