

PUMPKIN SOURDOUGH

(from the Bewitching Kitchen, inspired by photos everywhere)

400 g bread flour
100 g spelt flour
300 g water
120 g canned pumpkin puree
120 g active sourdough starter
12 g fine sea salt

Mix all ingredients in a large bowl, no need to make it very smooth at this point. Just form a shaggy mixture and leave it at room temperature for 30 minutes.

Ferment the dough for 4 hours at room temperature, folding a few times during this period. I did 4 cycles of folding, at about 45 min intervals, allowing the dough to rest untouched after the 4th folding cycle. Shape it as a ball, place in a well-floured banetton and leave it in the fridge overnight.

Next day, place pieces of kitchen twine as shown in the composed picture over parchment paper. Grease the kitchen twine slightly so it won't glue to the bread. Place the bread on top, seam side down, and cover it slightly with flour, rubbing it with your hands to form a nice coating. Tie the twine around it to form the wedges of a pumpkin. If desired, add a pattern with a very sharp razor blade, held in your fingers (be careful).

Immediately place the shaped bread in a Dutch oven, cover it, and place into a 450 F oven for 30 minutes. Uncover, and bake for 15 minutes more, until golden brown. Let it cool completely, remove the twine, and slice.