

## ***CHARCOAL SOURDOUGH***

*(from the Bewitching Kitchen)*

475g bread flour

25 g rye flour

120 g sourdough starter at 100%

10 g salt

2.5 g activated charcoal

380g water

Mix everything with a KitchenAid in low speed with dough hook for about 4 minutes. Adjust consistency with additional bread flour if the mixture seems too loose.

Transfer to oiled bowl and bulk ferment for 4 hours at room temperature, folding the dough at every hour. At the end of four hours shape as a round ball, and place in a banetton heavily floured, sticking it in the fridge overnight.

Invert on parchment paper, moisten the surface with a little water, place a stencil on top. Dust with flour over the stencil, and lift it very carefully. Score the bread in a way that will not interfere with your design.

Bake inside a Dutch oven at 450F for 30 minutes, removed the lid, leave it in the oven for additional 15 to 20 minutes, if necessary lower the temp a bit in the final 5 minutes. Cool completely before slicing.