

## **BLACK CROWN SEEDED SOURDOUGH**

*(from the Bewitching Kitchen, inspired by [Ana is Baking](#))*

makes one very small round loaf

150g water

55g starter at 100% hydration

100g bread flour

60g semolina flour

55g whole-wheat flour

1 tsp honey

4.5g salt

activated charcoal powder (optional)

seeds of your choice (I used black and white sesame, nigella, and white poppy seeds)

olive oil to brush laminated dough

Dissolve the starter in the water, add all other ingredients and knead until smooth (by hand or using a KitchenAid type mixer).

Proof at room temperature for 3 hours, folding every 30 to 45 minutes. After 3 hours, remove a small portion of the dough (about 65g) and dye with charcoal powder if you want to make it black. Leave it plain if you prefer. Roll this portion as a circle (about 6 inches in diameter), then brush the center with olive oil, leaving a margin without oil, so that it will stick to the main dough.

Shape the dough as a round ball, spray the top with water and roll over the seeds that you can spread on a flat tray. Immediately place the ball of dough over the laminated component, so that the seeds are in touch with the oil. Wrap the dough around, place it, seam side up in a banetton and leave it in the fridge overnight.

Next morning, turn the oven to 450F. Once ready to bake, invert the bread over parchment paper, and score the surface in a pattern that will allow it to open in some interesting way. Make sure you cut all the way to expose the seeded component underneath.

Bake for 30 minutes with steam (Dutch oven closed), then remove the lid and bake for 5 to 10 more minutes. Allow it to cool completely over a rack before slicing.