

SUNBURST PUMPKIN SOURDOUGH

(from the Bewitching Kitchen)

475 g white bread flour
25 g whole wheat flour
120g starter at 100%
100 g canned pumpkin
340g water
10g salt

Add all ingredients to the bowl of a KitchenAid type mixer and using the dough hook, work the dough for 4 minutes at low speed. Adjust flour if necessary, it should still stick to the bottom of the bowl not cleaning it completely as the dough moves.

Remove from the bowl, knead briefly by hand and let it ferment for 3 and a half hours folding every 45 minutes. Shape as a round loaf, refrigerate overnight, seam side up.

Heat the oven to 450F, invert the dough on parchment paper, so that the smooth side is now up. Dust the surface with regular flour, lightly but uniformly. Score with a brand new razor blade, in concentric arcs from the center. Bake for 45 minutes in a Dutch oven, covered for 30 minutes, removing the lid for the final 15 min. Let it cool completely before slicing.