

## *CHARCOAL PEANUT SOURDOUGH*

*(from the Bewitching Kitchen)*

470g bread flour  
20g spelt flour  
10g peanut flour  
7g charcoal powder  
10g salt  
370g water  
100g sourdough starter at 100% hydration

Make the levain mixture about 6 hours before you plan to mix the dough. It should be very bubbly and active.

When you are ready to make the final dough, place the water in the bowl of a KitchenAid type mixer and dissolve the starter in it, mixing with a spatula briefly, then add the three types of flour, charcoal and salt. Turn the mixer on with the hook attachment and knead the dough for 4 minutes at low-speed all the time. You will notice the dough will gain quite a bit of structure even with just 4 minutes in the mixer. If the dough seems too soft, add a bit more bread flour. Remove from the machine, and transfer to a container lightly coated with oil, cover lightly with plastic wrap and allow it to ferment for 4 hours, folding every 45 minutes or so. Because the dough is already a bit developed from the initial time in the mixer, you should get very good structure after 3 and a half hours, or even sooner than that.

After four hours bulk fermentation, shape the dough as a ball, and place, seam side up, in a lightly floured banetton. Leave at room temperature one hour, and then place in the fridge overnight, from 8 to 12 hours.

Next morning, heat the oven to 450F. Invert the dough over parchment paper, if the surface seems moist you can place the stencil right away on top of it. If it seems dry, spray lightly with water and position the stencil. Shower some white rice flour on the stencil and rub gently with the fingers of your right hand as you steady the stencil with your left hand (do the opposite if you are left-handed). The idea is to rub the flour on the surface through the openings of the stencil, so that you get a good pattern formed. Carefully lift the stencil and slash the bread around it, so that the bread will not open and compromise the image.

Bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing.