

DOUBLE PEANUT SOURDOUGH LOAF

(from The Bewitching Kitchen)

370g water

70g active sourdough starter at 100% hydration

470g bread flour

20g spelt flour

10 g rye flour

30g peanut butter (smooth)

30g roasted peanuts, unsalted

10g salt

- 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, the peanut butter and the salt.
- Turn the mixer on with the hook attachment and knead the dough for 2 minutes at low-speed all the time. If the dough is too sticky, add 1/4 cup flour, you want the dough to start clearing the sides of the bowl, but still be sticky at the bottom.
- Add the peanuts and continue kneading in low-speed for 2 and a half minutes more.
- Remove the dough 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.
- 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, rub gently white flour on the surface. Score with any pattern you like.
- Bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing.