

FRESH OREGANO SOURDOUGH

(from The Bewitching Kitchen)

1/3 cup olive oil
fresh oregano leaves, a big bunch
475 g bread flour
25 g spelt flour
60–70 g sourdough starter at 100% hydration
340 g water
10 g salt
1 tsp dried oregano

Make the infused olive oil by heating the oil in a small saucepan, adding the fresh oregano and simmering for a minute or so. Turn off the heat, cover the pan and let the oil sit for half an hour. Pass through a sieve to remove the leaves, pressing them well. Reserve the oil, allowing it to cool to room temperature or barely warm.

Mix all the ingredients and 2 to 3 tablespoons of the infused oil in a KitchenAid type mixer fitted with the dough hook. Turn the mixer on with the hook attachment and knead the dough for 4 and a half minutes at low-speed all the time. If the dough is too sticky, add a little flour, you want the dough to start clearing the sides of the bowl, but still be sticky at the bottom.

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. 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 tapioca flour on the surface. Score with the pattern of your choice and bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing.