COCOA LATTICE SOURDOUGH
(from The Bewitching Kitchen)

400g white bread flour
150g whole wheat
80g sourdough starter at 100% hydration
9 g salt
360g water (I had to add flour as I mixed the dough, it was too sticky)
30g cocoa powder (see comments about it in the method description)

After mixing the dough in the Kitchen Aid for 4 to 5 minutes as I normally do, I went through a series of folding/kneading at 45 minutes intervals for a total of 5 cycles. At that point, I removed 150g of the dough and added the cocoa powder, kneading it into the dough, as best as I could. Not all the amount was incorporated, but the dough was dark enough. The main dough was shaped as a boule and placed in the fridge overnight. The dark, smaller portion was covered with plastic wrap and also placed in the fridge.

Next morning the dark dough was rolled as thinly as possible and cut with the pie lattice gadget. That was carefully placed on top of the main dough right before baking. Keep in mind that the moment the lattice touches the dough you won't be able to move it and adjust it.

The bread was baked at 450F for 30 minutes covered, and 15 minutes without a lid. Slice after bread is at room temperature.