

Artichoke-Spinach Sourdough Braid

Rating (01-10): 09

Hours to prepare: 24

Leaven type: Sourdough Starter

Recipe Source: 'Artisan Sourdough Made Simple' (Author: Emilie Raffa) – p.144

Bread Volume: Makes one large, filled, braided loaf

of Times Baked: 2

Last Time Baked: August 21, 2021



Special Notes:

This braided bread is likely too filling for an appetizer, but could easily be baked for brunch or as part of a fun meal.

When forming the braid, make sure to NOT stretch the dough too far across, but instead leave enough dough to pull down and fill some of the voids.

Special Tools:

- Pan sheet
- Pizza roller OR Ulu knife (OR scissors)
- Rolling pin
- Parchment paper

Ingredients:

DOUGH INGREDIENTS

<u>INGREDIENT</u>	<u>QUANTITY</u>
Water (80°F)	285g
Leaven	75g
Bread Flour	480g
Sea Salt	9g

FILLING INGREDIENTS

<u>INGREDIENT</u>	<u>QUANTITY</u>
Olive Oil	15g
Yellow Onion – diced	1
Marinated Artichoke Hearts (drained, dried, chopped)	110g
Garlic Clove (minced)	1
Baby Spinach	230g
Ground Black Pepper (to taste)	--
Salt (to taste)	--
Sour Cream	30g
Cream Cheese	50g
Mayonnaise	60g
Parmesan Cheese (ground)	20g

FILLING FINISHING INGREDIENTS

<u>INGREDIENT</u>	<u>QUANTITY</u>
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Parmesan Cheese (ground)	60g (?)
Mozzarella Cheese (shredded)	115g
Egg Wash	1
Sesame Seeds	--

Directions - Prep:

Ensure that the sourdough starter has been removed from the refrigerator and has been fed enough times to ensure it is rising and falling in a predictable manner.

Directions – Day Before Baking:

PREPARE THE DOUGH

Around mid-day (e.g., Noon), the day before baking, prepare the dough as follows:

1. In a large bowl, thoroughly combine the water and leaven
2. Add the flour and salt, and thoroughly mix
3. Cover with a damp towel and let rest for 30 minutes
4. Gently work the dough into a semi-smooth ball (15 seconds)
5. Cover with a damp towel and let it rise at room temperature until about double in size (8-10 hours at 70°F)
6. Once risen, cover bowl with plastic wrap and chill it in refrigerator overnight

PREPARE THE FILLING

At any time the day before baking, prepare the filling as follows:

1. In a large skillet, warm the olive oil over medium-low heat
2. Sauté the onions until soft and light golden (~5-7 minutes)
3. Add the artichoke hearts and garlic, and cook for 30 seconds
4. Working in small batches, add the spinach and cook slowly to wilt
5. Season with salt and pepper
6. Drain away any residual liquid and reduce heat to low
7. Add the sour cream, cream cheese, and mayonnaise, and stir until creamy
8. Transfer the filling to a bowl
9. Stir in the parmesan cheese
10. Once completely cool, cover and chill in refrigerator until ready to use

Directions – Baking Day:

Approximately 2-1/2 hours before wanting to eat, take the following steps:

1. Cut out a large sheet of parchment paper (~22-24" long)
2. At edges of the parchment paper, place guide marks to outline a 10"x15" rectangle
3. Also at the two ends of the parchment paper, place guide marks where the 4" wide filling will be placed (3" in from each side)
4. Lightly brush oil on the parchment paper
5. Pull the dough out of the refrigerator and place on parchment paper
6. Let dough rest for 5-10 minutes before rolling out
7. With a floured rolling pin, roll the dough into a large 10"x15" rectangle, trimming off edges as needed
8. Spoon the chilled filling down the center of the dough, about 4" across, leaving a flap of dough at both ends
9. Sprinkle the mozzarella and extra parmesan cheeses on top of the filling
10. Using a pizza roller or ulu knife, cut an equal number of 1" wide and 3"+ long strips down each side of the dough
11. Working from the top, overlap the top-most left and right strips – they should be at an approximate 45° angle to the filling and can stretch slightly to ensure a good overlap (see photo for end result)
12. Continue overlapping the strips until the braid is completed
13. Trim and tuck under the end pieces
14. Transfer the parchment paper and dough to a rimmed sheet pan
15. Prepare egg wash (1 egg with a splash of water) and brush the dough with the egg wash
16. Generously sprinkle the sesame seeds on top of the dough and gently pat them into the dough
17. Cover the dough with a towel and let it rest until it becomes noticeably puffy (about an hour)
18. Pre-heat oven to 425°F
19. Bake the dough on the center rack until it has a rich golden brown color (approximately 30-35 minutes)
20. Cool for 30 minutes on the sheet pan before cutting into slices & serving