

Dill & White Cheddar Sourdough

Rating (01-10): 08

Hours to prepare: 24

Leaven type: Sourdough Starter

Recipe Source: 'Artisan Sourdough Made Simple' (Author: Emilie Raffa) – p.45

Bread Volume: Makes one large loaf

of Times Baked: 1

Last Time Baked: February 26, 2022



Special Notes:

One of the benefits of this procedure is that you prepare the dough during Day-1 and then bake first thing the next morning, meaning you can have it ready to eat for lunch.

The dough is quite moist, but manageable.

The first time I tried this, I was unable to locate any fresh dill. I used a dill paste instead and this seemed to work fine.

Special Tools:

- Dutch Oven combo cooker OR baking stone & pizza peel
- Sharp lame, Exacto knife, or serrated blade

Ingredients:

DOUGH INGREDIENTS

<u>INGREDIENT</u>	<u>QUANTITY</u>
Water (85°F)	400g
Leaven	50g
Bread Flour	500g
Sea Salt	9g
Fresh Dill (chopped)	10g
Sharp White Cheddar (grated)	100g

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

Late morning, 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 1 hour
4. Add the dill and cheese, mixing thoroughly
5. Cover and let this full mixture rest another 30 minutes
6. Stretch and fold, while turning bowl, 5-6 times
7. Complete 3 more stretch and folds every 15 minutes
8. Cover with a damp towel and let it rise at room temperature until about double in size with a few bubbles forming on surface (8-10 hours at 70°F)
9. Once fully risen, shape dough into desired shape (round or oval) and place in a proofing basket (seam side up)
10. Cover and transfer to refrigerator for 8-12 hours

Directions – Baking Day:

Get up early and bake:

1. Place the dutch oven combo cooker in the oven and pre-heat to 500°F
2. Once the oven is pre-heated, pull the dough out of the refrigerator and prepare the loaf for baking
 - a. Remove dutch oven combo cooker from oven
 - b. Inverting the basket, carefully turn the dough into the shallow piece of the dutch oven combo cooker
 - c. Score the dough with a sharp lame
 - i. make sure surface is very taught when doing final shaping
 - ii. ensure blade is very sharp
 - iii. dry the dough surface (try using a fan)
 - iv. gently support dough at opposite direction of slash with opposite hand
 - v. cut at angle ~1/4" deep using a confident, smooth, quick motion
 - d. Cover and return to the oven
3. Immediately reduce temperature to 450° and bake for 20 minutes
4. After 20 minutes of baking, remove cover
5. Continue to bake until crust is a deeply caramelized color (~18-20 minutes)
6. Remove bread from oven and from dutch oven combo cooker
7. Cool for an hour before cutting and serving