

## Italian Sour Cherry Sourdough Bread

### Sour Dough Starter

The starter must be removed from the refrigerator and refreshed as needed 48 hours before use, deepening flavor desired.

The last feeding before use should be medium bread flour with a pinch of rye flour and water, mixed to a medium stiff consistency, one that is semi-hard to mix with a wooden spoon. After the last feeding, starter must rest at room temperature 2 to 3 hours before use.

### Method

Ingredients			Bakers %	
Starter	1.25 lbs.	570 grams	100%	2 1/2C
Golden Raisins	0.10 lb	45 grams	8%	1/3C
Water	0.48 lb.	218 grams	38.4%	1 cup
Dri-malt or liquid	0.04 lb	18.1 grams	3.2%	1T

Place ingredients in the bowl of a mixer fitted with a dough hook. Mix by breaking up starter, dri-malt, raisins and water into a froth, using one hand. When finished, remove all starter and liquid from hand as it is part of the formula.

Add the following:

Bread flour (medium)	1.25 lbs.	570 grams	100%	4C
Toasted Almonds (slivered)	0.10 lb.	45 grams	8%	1/2C
Olive Oil or almond oil	0.10 lb.	45 grams	8%	3T

Mix 5 minutes, starting on low speed, as soon as the flour is incorporated, switch to medium speed.

Add salt & dried cherries:

Sour Cherries (dried)	0.40 lb.	181 grams	32%	1 cup
Salt	0.02 lb	9 grams	1.6%	1 tsp.
<b>TOTAL</b>	<b>3.74 lbs.</b>	<b>1696 grams</b>		

Mix for an additional 4 minutes, check for good gluten structure. If dough sticks to bottom of bowl, go to "bowl clean-up" for good gluten structure.

Pull dough from bowl with a little olive oil down the side of bowl while mixer is in final motion, to help release the dough from bowl more easily.

Round dough to gain good surface tension. Place in covered container for 1 hour in a warm location 75 to 80 degrees F, or until nearly double in bulk.

Remove dough from container, fold dough over gently to de-gas. Place back in covered container for an additional 30 minutes.

Remove the second time from covered container.

Divide dough into desired weights. Usual dough weight for Sourdough loaf is:

- 1.65lb. for a small loaf
- 2.75 lbs. for a large loaf

Round dough gently in one direction, looking for small surface bubbles to appear. Cover and let rest for 20 minutes. Mold dough gently, (do not de-gas). Dip dough piece into a 50% potato 50% bread flour mix/ Place dough upside down in a linen lined basket or mold in a round loaf shape as usual and place on a silpain or on a rye screen lined pan.

**If a stronger flavor is desired, place in proof box for 2 hours then retard loaves, cover, place in refrigerator for 4 to 6 hours.** Remove from refrigerator. Let loaves rest in room temperature proof box 1 hour before baking.

**If no retarding is being used:**

Place molded loaves in proofing cabinet (with no moisture or heat) for 2 to 3 hours. Large bubbles should be visible on the surface of the dough when ready for oven. Remove from proof box, (if baskets are being used, gently turn basket over on a silpain lined sheet pan).

Dock loaves with a lame, docking knife or single edge razor blade. This allows for the further expansion of the loaf in the first 18 seconds of oven time. Make cuts (holding implement on a 45° angle to the dough) clean and deep for maximum expansion.

Bake in pre-heated 475° F (246° C) oven. Using some humidification method, Liberally spray loaves (not oven) with water. Close oven door quickly, after 5 minutes lower heat to 425° F (232° C).

Bake until dark golden brown. Internal temperature of finished baked loaf is 200 degrees F and should not exceed 220 degrees F. **When loaves are done, turn off oven, leaving oven door open, for 10 minutes to harden-off the crust.**

Remove from oven, place on cooling rack, for good air circulation until loaves come to room temperature. Do not place bread in area with strong air circulation such as a fan.

