

Double Chocolate Sourdough Country Bread with Strawberries

For The Initial Mix:

- 450 g bread flour (*3 ½ cups*)
- 300 g water (*1 ¼ cups*)
- 1 large egg (*50 g*)
- 20-25 g brown sugar (*2 tbsp*)
- 15 g cocoa powder (*1 ½ tbsp*)

For The Final Mix:

- All of the dough
- 100 g active starter (*½ cup*)
- 7 g salt (*1 tsp*)

Mix-Ins:

- Chocolate chips, to taste (*½-1 cup*)
- Freeze-dried strawberries, to taste (*from a single 1 oz bag*)

Directions:

- 1) Combine all ingredients for the initial mix. Let the dough rest for 1-2 hours, or up to 13 hours if your home is cool, between 65-70 F.
- 2) Add the active starter and the salt. Mix well, making sure everything is fully and completely incorporated. Rest 45 minutes.
- 3) Laminates the dough by stretching the dough out as much as possible on a damp, or lightly floured, counter. The dough will still be sticky at this point, so use wet or lightly floured hands to help limit mess. Add the chocolate chips and strawberries. Fold the dough into thirds, adding more chocolate/strawberries if desired. Last, roll the dough up. Let it rest, covered, for 45 minutes.
- 4) Begin three sets of folds, 45 minutes apart. Stretch and folds or coil folds will work here. I find stretch and folds to be easier since the chocolate chips and strawberries have already been incorporated. Coil folds would be easier if the mix-ins had not already been incorporated into the dough. To perform one set of folds: stretch the dough up (as far as it will go without tearing) and over in each cardinal direction (four folds). Cover the dough between each set.
- 5) After the last set of folds, leave the dough in a nice round. Cover and let the dough rest until it has doubled in size (about 6 more hours at 75 F). * **[see note for my timing on this]**

- 6) Turn the dough out onto a clean or lightly floured working surface. Shape the dough by folding the left and right sides into the middle. Next, fold the top half to the middle, then follow by folding the bottom half all the way over. Last, use your hands to push and tuck the dough in order to complete the round. This step will also tighten the surface of the dough, helping it keep a nice shape and providing you with a beautiful oven spring.
- 7) Transfer the loaf to your banneton or 1.5 quart bowl (lightly dusted with rice flour to prevent sticking). Stitch, if needed. To do this, simply bring all the edges of the round toward the middle.
- 8) Cover with a plastic bag. At this point, you can place the loaf directly into the refrigerator overnight (8-12 hours) or let it proof 1-3 more hours on the counter before baking.
- 9) Preheat your oven and Dutch oven to 450 F for at least 30 minutes before baking. A baking stone or baking sheet on the rack underneath the Dutch oven will help prevent the bottom of your loaf from burning.
- 10) Remove your dough from the banneton and transfer it to parchment paper or a silicone bread mat.
- 11) Score the loaf 1/4 to 1/2 inch deep, keeping your razor parallel with the counter.
- 12) Transfer the loaf to your hot Dutch oven. Optionally, spray with a little bit of water to provide extra steam.
- 13) Bake for 25 minutes with the lid on. Optionally, perform a five-minute score. * **[see note for details]**
- 14) After 25 minutes, remove the lid and bake for 20 more minutes, for a total of 45 minutes of baking time.
- 15) The internal temperature should register 200 F when the loaf is finished baking.
- 16) Cool for at least 30 minutes before slicing.
- 17) Enjoy!
- 18) **How to store:** Store in a Ziploc bag on the counter for three to five days, or slice and store in the freezer.

To reheat: From room temperature, toast 2-3 minutes. From frozen, toast 4-5 minutes. I do this in my air fryer at 400 F.

Notes:

Bulk Fermentation: There are about 9 ½ hours from the time I add the starter to the time I shape the dough. I keep my dough in my proofer set to 75 F for this recipe, from the moment I add the starter to the time I shape the dough. The dough will ferment slower due to the addition

of chocolate. Always watch the dough and shape when it is ready, which is about double in size after the last fold.

Five-Minute Score: Score the loaf one more time, along where it is expanding, five minutes into baking. You do not have to remove the loaf from the Dutch oven if you can score it without burning yourself. Return the lid and spray with extra water, if desired. Then, continue baking for the remaining 20 minutes.