

## Blueberry Cream Cheese Sourdough Bialy

For the dough:

- 250 g water
- 75 g active starter
- 360 g bread flour (*I use King Arthur Bread Flour*)
- 7 g salt

For the filling:

- 4 ounces (*115 g*) cream cheese, softened to room temperature
- 2-3 tablespoons (*35 g*) granulated sugar
- ½ teaspoon fresh lemon juice
- ½ teaspoon pure vanilla extract
- Fresh blueberries (*25-30 blueberries*)

For the glaze:

- ½ cup powdered sugar (*80 g*)
- 2 tablespoons fresh lemon juice (*30 g*)

Other ingredients:

- White rice flour, for dusting

Directions:

- 1) **Mix** and knead all ingredients for the dough (water, starter, flour, and salt) for 5 minutes. The flour should be completely incorporated and gluten development should be initiated. Cover the dough and rest for 30 minutes.
- 2) **Strengthen** the dough.
  - **Knead the dough for 3-5 minutes.** Set a timer and stop kneading when the timer is up. It is not essential to develop the dough completely, as this recipe uses a hybrid method (kneading/folds) to develop the gluten, meaning we will finish developing the gluten through folds. You can use any method of kneading here that you feel comfortable with - bowl folds, bench kneading, slap-and-folds, or Rubaud mixing. Cover and let the dough rest for 30 minutes before beginning stretch-and-folds. The dough should have formed a windowpane after this rest period, before stretch-and-folds begin.
  - **Stretch-and-fold the dough (3-4 sets).** Using two hands, stretch the dough up as far as it will go without tearing, then fold it all the way over to the other side. Repeat at least once in each cardinal direction, or until the dough will not stretch

anymore (4-8 folds). Cover and let the dough rest for 30 minutes before doing another set of stretch and folds. Perform three to four sets of folds in total, until the dough does not stretch anymore.

- 3) **Bulk ferment** the dough. Let the dough rest until it has doubled in size, 10-11 hours at 70 F.
- 4) Dust a half-size sheet pan with rice flour. You need just enough rice flour to coat each bialy lightly on all sides.
- 5) **Shape** the dough. Divide the dough into eight pieces, 80-85g each. Shape each piece into a round. To do this, pull the dough toward you, using your pinkies to tuck the dough under itself and tighten the surface. Repeat until a nice, tight round is formed.
- 6) Transfer each round onto the rice flour laden sheet pan, coating the entire outside (top, bottom, and sides) of the dough with rice flour.
- 7) **Final proof.** Let the dough proof again until noticeably puffy and almost doubled once more, about 2 more hours at 70 F.
- 8) Preheat an oven to 500 F for at least one hour before baking the bialy.
- 9) **Make the cream cheese filling.** In a medium bowl, using a handheld mixer, beat the softened cream cheese, sugar, lemon juice, and vanilla until smooth. Cover and refrigerate until ready to use.
- 10) **Final shape.** When the oven is finished preheating, the bialy are finished proofing, and the cream cheese filling has been made: prepare the bialy for the oven. Take each round and, working from the middle, rotate and stretch the dough to expand the round, allowing gravity to pull the dough downward. We want the outer edges to be like a bagel, but we want to keep a thin sheet of dough in the center (no hole). Transfer to parchment paper (to be transferred to a baking stone, or a baking sheet lined with parchment paper if you do not have a baking stone). Use your fingers to make an indentation defining the center of the bialy, then firmly press down in the center to remove any extra air. If the center is not thin enough or wide enough, the filling will spill out of the center during baking.
- 11) Fill the center of each bialy with about a tablespoon of cream cheese. Top with 3-4 blueberries.
- 12) Optionally, spray the tops of the bialy with water (this helps them expand properly in my gas oven).
- 13) **Bake** at 500 F for 15-18 minutes, with steam for the first 10 minutes (as the dough is expanding). You can use any preferred method of steam that works for your home oven (boiling water, ice, lava rocks, etc.). Be sure to remove the steam after 10 minutes so the bialy can brown properly.
- 14) **Make the glaze.** Whisk together all ingredients for the glaze until smooth.

15) Brush the glaze all over the hot bialy as soon as they come out of the oven.

16) **Cool** the bialy for 15-20 minutes before enjoying. Enjoy fresh.

Notes:

- If you want to use the refrigerator to expand the baking timeline, you can do so at the end of bulk fermentation (before the final proof). You will need to make the final proof longer if you choose to do this (about 6 hours at 70 F) to accommodate the cold dough.