

Pumpkin Sourdough Bread

Ingredients:

- 100 g active starter
- 300 g water
- 100 g canned pumpkin purée
- 3 tbsp maple syrup or honey
- 1 tbsp pumpkin spice
- 2 tsp ground turmeric (optional)
- 12 g salt
- 500 g white bread flour (plus ½ cup or more as needed)
- 10 feet of kitchen twine cut into 2 ½ foot sections
- olive oil for the bowl & twine

Directions:

1. Mix together starter, water, pumpkin, salt, and spices.
2. With a wooden spoon or dough whisk, mix in the flour until no dry flour remains. The dough should be tacky but not sticky. If it's too sticky add in some extra flour and mix. It could take the whole extra half of a cup, but seldom more and sometimes less.
3. Cover and let it sit for 30 minutes.
4. It's time for stretch and folds. Pull the dough up from the sides then over the top of the ball. You will notice that the dough is taking a new texture. Continue this pull from the sides until you can't do it anymore (5-8 times). If the dough is still sticky, sprinkle a little over your dough before you stretch and fold. Cover the bowl and set a timer for 30 minutes.
5. Repeat step 4 for 4 more times (5 total stretch and folds over 2 ½ hours.)
6. After your last stretch and fold, allow your dough to bulk ferment on the counter for 6-12 hours (You are looking for a 30-40% rise).
7. Once your dough has risen, pour onto a floured counter and do a preshape. Pull dough into a rectangle, then take the shortest side and roll like a cinnamon roll. Flip the log with the seam side up and roll again. Once in a tight ball, push your dough across the counter to tighten the top (and remove the belly buttons). Allow the dough to rest for 15 minutes uncovered (it will relax).
8. While your dough is relaxing, dust your banneton with flour and oil your twine.
9. Lay 2 pieces of twine into banneton evenly spaced going east & west, then north & south. Then lay two more pieces of twine going northeast to southwest and then southeast to northwest.
10. If your dough has relaxed a lot it should look more like a mound rather than a ball. That is perfectly normal, flip the dough over and push out slightly and reroll going one direction, then the other. Push against the counter until your belly buttons disappear and the top of your dough is stretched.

11. Turn it upside down into the banneton and tie your twine loosely to the middle starting with north and south, east and west, then the rest. Tie them all together and snip off any extra. Cover with a towel or plastic and place in the refrigerator for 3-24 hours (3 is the minimum, 24 will make it more sour).
12. If you are using a dutch oven, preheat your oven to 450F with the dutch oven inside, lid off. Once the oven is preheated, wait 20 minutes until proceeding. If you are using a clay pot, do not preheat the oven, but instead soak your pot at least 30 minutes before proceeding.
13. Tip loaf onto a piece of parchment. Shallow score all sections between each piece of twine.
14. Place in your desired vessel and cover (careful if you are using the preheated one).
15. Bake for 40 minutes covered. Remove the lid and bake 20 minutes or until the desired color is achieved.