

Pumpkin Sourdough

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(Makes two large loaves, 1919 grams of dough at 70% hydration)

- **255 grams sourdough starter at 166% hydration**
- **340 grams water**
- **382 grams bread flour**
- **178 grams canned pureed pumpkin**
- **113 grams evaporated milk**
- **28 grams oil**
- **28 grams malt syrup (or honey)**
- **572 grams bread flour**
- **20 grams salt**
- **Optional pumpkin seeds for decoration**

In the late afternoon, combine the starter, water and bread flour. Cover and allow mixture to ferment at room temperature overnight.

Early the next morning remove the pre-ferment mixture and combine with the pumpkin, milk, oil, malt syrup and bread flour. Using a dough hook mix on lowest speed of kitchen mixer until well combined. Cover and let rest for twenty minutes. Add the salt and mix on the lowest speed for about four minutes. Dough will be very sticky. Cover the dough and let bulk ferment for about four hours.

Divide the dough into two equal pieces. Using a well floured surface shape the first loaf and place in floured banneton. Shape the second loaf thirty minutes later so they are not ready to go into the oven at the same time. Allow the loaves to proof for 1-2 hours. Start preheating your oven, baking stone and roasting lid to 450F/232C an hour before your loaves are ready to bake.

When the first loaf is fully proofed, turn it out onto a floured peel, press pumpkin seeds into the top of the dough and score in a simple pattern. Slide onto preheated baking stone, mist with water, cover with hot roasting lid. Bake for 20 minutes covered before removing the roasting lid, turning down the oven to 400F/204C and baking another 15-20 minutes. Turn loaf at least one time for even browning. Remove loaf and preheat the oven back up to 450F/232C before repeating for the second loaf.

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