

## Cranberry Walnut Pepita Sourdough Boule

<http://userealbutter.com/2108/10/01/cranberry-walnut-pepita-sourdough-boule-recipe/>  
from [The Perfect Loaf](#)

### levain

15g ripe sourdough starter\*  
30g whole wheat flour  
30g bread flour  
60g water (temperature about 73°F)

### bread

125g levain  
400g bread flour  
87.5g whole wheat flour  
12.5g rye flour (or just use whole wheat flour)  
10g salt  
440g water (temperature about 86°F)  
75g shelled, toasted walnuts  
75g dried cranberries  
30g pepitas (pumpkin seeds), toasted (optional)

\*Your ripe starter should be fed (maybe 8 hours prior) and bubbly.

**Make the levain the night before:** Mix the starter, flours, and water together until there are no dry pockets. Cover and set in a warm part of your kitchen/house overnight or at least 8 hours.

**Make the dough:** Your levain should be happy and bubbly. In a large bowl, stir the levain into 415 grams of water until dissolved. Mix the bread flour, wheat flour, and rye flour (if not using rye, substitute with equal weight of whole wheat flour) into the diluted levain and stir until no dry flour remains. Cover and allow the mixture to autolyse for 40 minutes.

Stir the salt into the remaining 25 grams of water until the salt has dissolved. Mix the salt water into the dough by squeezing and pinching the dough until the liquid has been completely incorporated and the dough is sticky. Cover and allow the dough to sit and ferment for 30 minutes.

**Turn #1:** With the bowl of dough in front of you, grab the edge of the dough at the opposite end from you and pull it up and over toward the edge of the dough closest to you, tucking the pulled edge down under the edge closest to you. Turn the bowl by 90 degrees. Repeat three more times until you have pulled and folded the dough a total of four times and return to the original bowl position. This is one turn. Cover and rest for 30 minutes.

**Turn #2:** Same as turn #1. When you are done with the turn, gently fold the walnuts, cranberries, and pepitas into the dough (I basically did another turn). Cover and rest for 30 minutes.

**Turn #3:** Same as turn #1. Take care not to tear the dough. Cover and rest for 30 minutes.

**Turn #4:** Same as turn #1. Take care not to tear the dough. Cover and rest for 1 hour and 15 minutes.

**Shape the dough:** Sprinkle flour on your work surface. Sprinkle flour on your dough. Turn the dough out onto the work surface. To make a boule, slide a bench scraper horizontally under the top edge of your dough and slide it horizontally in a counterclockwise direction (like turning a steering wheel to the left) for about 90 degrees. Repeat from the point where you left off until the dough is neatly rounded and tidy. Cover with a damp cloth or plastic wrap and allow to rest for 20 minutes. Turn the dough over and gather the edges toward the center and pinching them together. Place the dough smooth side down in a well-floured banneton or a bowl lined with a well-floured tea towel. Wrap in plastic and proof overnight in the refrigerator.

**Bake the bread:** Preheat Dutch oven with lid on in regular oven to 500°F. Take the dough out of the refrigerator and remove from plastic. Invert the dough onto the center of a piece of parchment paper (don't use wax paper). Score the bread with a bread lame or a sharp knife. Quickly, but carefully, take the Dutch oven out of the oven, remove the lid, lower the dough and parchment into the Dutch oven, cover with the lid, and place in the oven. Bake for 20 minutes, covered. Reduce the oven temperature to 450°F, and bake another 10 minutes, covered. Remove the cover and reduce the heat to 435°F. Bake another 30 minutes (but start watching for burning at 15 minutes). Remove from oven, cool on a cooling rack. Makes 1 1-pound loaf.