

## Olive Roasted Garlic Lemon Rosemary Sourdough Crown

<http://userealbutter.com/2019/01/16/olive-garlic-sourdough-crown-recipe/>

### levain

10g ripe (fed) sourdough starter  
45g bread flour  
45g water

### mix-ins

3 bulbs garlic  
olive oil  
1 cup kalamata olives, sliced

### dough

levain (see above)  
10 oz. water  
395g bread flour  
45g whole wheat flour  
10g sea salt  
1.25 oz water

### toppings

1/4 cup olive oil  
1 tbsp fresh rosemary, coarsely chopped  
zest of 1 lemon, grated (about 1 tbsp)  
2 tsps flake sea salt  
3 lemon slices, for garnish

**Prepare the levain:** The night before you make the bread dough, prepare your levain. Mix the starter, water, and bread flour together until no pockets of dry flour remain. Cover and let sit overnight on the counter, about 8-12 hours. The levain is ready when it is bubbly and an unstirred dollop floats in water.

**Prepare the mix-ins:** You can do this in advance or the same day as the dough, just make sure everything is ready before your second turn of the dough. Preheat oven to 400°F. Peel away the excess papers on each bulb of garlic. Slice the top 1/4-inch off of each bulb. Set the bulbs right-side up in a small ovenproof vessel and drizzle with 1 teaspoon of olive oil per bulb. Cover the vessel with foil and bake for 30-40 minutes (mine took 1 hour) until the cloves are soft. Remove from oven and let cool. Squeeze out or peel the roasted cloves of garlic and discard the papers.

**Make the dough:** Dissolve all of the levain into 10 ounces of the water. Stir in the bread flour and whole wheat flour until the dough is shaggy. Cover the dough and let it rest (autolyse) for 1-4 hours. Dissolve the 10 grams of sea salt in 1.25 ounces of water. Pour the salt water over the dough and pinch and squeeze the dough until the water is fully incorporated and the dough is sticky.

**Turn the dough:** Facing your dough, grab the edge of the dough farthest from you, pull it up and toward you and tuck it down over the edge of the dough closest to you. Rotate your bowl 90 degrees (clockwise or counterclockwise is fine, just be consistent throughout) and repeat. Continue to do this until you return to your starting point (or have folded the dough 4 times). That is one turn. Let the dough rest covered for 30 minutes.

**Add the mix-ins:** Add the roasted garlic cloves and chopped olives to the dough and then perform turn #2 (folding the dough 4 times). Don't worry if the fillings clump together. They will distribute as you go through more turns. Let the dough rest covered for 30 minutes. Repeat the turns 4 more times for a total of 6 turns. After the 6th turn, allow the dough to rest for 30-60 minutes (I rest for 60 minutes). The dough should be larger, but it won't be doubled in size. As you turn and rest the dough, it should also become more cohesive and elastic and smooth. If olives or garlic pop out during the turns, just poke them back into the dough.

**Shape the dough:** Turn the dough out onto a floured work surface. Sprinkle flour over the dough. Slide the flat end of a pastry scraper under one side of the dough and slide it counterclockwise in an arc to shape the dough into a rough round. Continue to do this until the dough is roughly a round blob. Let the dough rest for 20-30 minutes. Dust your proofing basket linen or the basket itself with plenty of flour. [If your basket linen is new, rub plenty of flour into the bottom and sides of the linen.] Sprinkle flour over the dough. Flip the dough over and grab the top edge and pull it up and over to the center of the dough. Turn the dough 90 degrees and repeat until all four edges have been pulled to the center. Turn the dough right-side up, dust with flour, then tip the loaf into your proofing basket upside down (the seams should be facing you). Dust the loaf with flour.

**Proof the dough:** Cover the basket loosely with plastic and allow to rise for 3-4 hours at room temperature or place the basket in a clean plastic bag or large (like 2 gallon) ziploc, tie or seal off, and rise in the refrigerator overnight for 12-24 hours. I personally prefer the 24 hour cold rise.

**Bake:** Make sure your Dutch oven is wide enough to accommodate your dough. Place the Dutch oven with the lid in your oven. Preheat 500°F. I give the Dutch oven another 20-30 minutes in the oven once temperature is reached. Lay a sheet of parchment paper (NOT WAX PAPER) that is several inches bigger than your dough footprint on a cutting board. Tip your dough out of the basket, seam side down, onto the center of the parchment paper. If you proofed your dough overnight, you can go straight from the refrigerator to the parchment. Score your loaf with a sharp knife or a lame in a straight line from the edge opposite you toward the edge closest to you. Turn the dough 90° and score the loaf from the edge opposite you to the center. Turn the dough 180° and repeat. You should now have a cross. Now make similar scores at 45° (between the lines of the cross) toward the center so you have a final starburst or crown pattern. Move the board-parchment-dough ensemble next to your oven. Take the Dutch oven out of the oven, remove the lid, grab the edges of the parchment paper (making sure not to lose your dough) and quickly but CAREFULLY lower the dough and parchment into the Dutch oven. You can spritz the dough with some water from a spray bottle to aid in the development of a nice crust. Cover with the lid and return to the oven. Bake 20 minutes. Reduce oven temperature to 450°F. Bake 10 minutes.

**Garnish with toppings:** Take the Dutch oven out of the oven and remove the lid. At this point I usually take the bread and parchment paper out, place a shallow ovenproof cooling rack in the Dutch oven, then replace the bread and parchment on top of the cooling rack to prevent excess browning of the base. Drizzle the olive oil over the crown, especially over the open areas that had been scored (they soak up the oil nicely), then sprinkle the rosemary, lemon zest, and flake sea salt over the crown. Top with decorative lemon slices (optional). Return the Dutch oven with the crown to the oven and bake for another 15-25 minutes until the crust is dark golden (you can turn the bread halfway through for even browning). Remove the bread from the Dutch oven with a spatula and allow to cool completely on a cooling rack before slicing. Makes one 2-pound loaf.