CRYSTAL RIVERA

"YOU JUST GO ON YOUR NERVE. IF SOMEONE'S CHASING YOU DOWN THE STREET WITH A KNIFE YOU JUST RUN, YOU DON'T TURN AROUND AND SHOUT, "GIVE IT UP! I WAS A TRACK STAR FOR MINEOLA PREP." THAT'S FOR THE WRITING POEMS PART." -FRANK O'HARA, PERSONISM: A MANIFESTO // IT'S FOR THE COOKING PART, TOO.

MENU

Month: April 2022

BREAD

CHOCOLATE CHUNK SOURDOUGH WITH WILD BLUEBERRIES AND ROASTED HAZELNUTS

APRIL 2, 2022   LEAVE A COMMENT

This is the sort of sourdough I'd gladly gift to a loved one. Easter is right around the corner, y'all. And if you're the type, like I'm the type, to want to gift something edible for the winter holidays, then this is absolute perfection. A bread that's studded with melted dark chocolate chunks, golden hazelnuts, and boozy wild blueberries.

Of course you can play around with the ingredients here. Instead of hazelnuts, cashews, pistachios, even walnuts will do just fine. And if you can't find any dried wild blueberries, figs are perfect here. No alcohol? No problem. Soak in water or juice.

This is a dessert bread that I love to spread salted butter on, along with jams. Enjoy with a cup of coffee, tea, or with something a little stronger.

Print Recipe

chocolate chunk sourdough with hazelnuts and wild blueberries

Crystal Rivera

<div style="border:1px solid green; padding:10px; text-align:center">Print Recipe</div>

⊙

👨‍🍳

COURSE
Bread, Homemade Gift

✕

SERVINGS
1 loaf

INGREDIENTS

for the dried fruit

- 1/2 cup dried wild blueberries
- 2 tbsp rum or grand marnier
- 1/2 tsp zest from an orange optional

for the bread

- 1/2 cup (120 g) activated starter
- 1 cup tepid water
- 200 g organic AP flour
- 100 g organic bread flour
- 1/4 cup cocoa powder sifted
- 1 tbsp honey
- 1 1/2 tsp fine sea salt
- 1/2 cup roasted hazelnuts chopped
- 1/2 cup dark or semi-sweet chocolate chunks/chips

INSTRUCTIONS

for the fruit

1. In a small bowl, combine wild blueberries, liquor, and zest. Allow it to sit, covered, for at least 4 hours. Overnight is best.

for the sourdough

1. In a medium bowl whisk together both flours and cocoa powder til combined.

2. In a large bowl filled with tepid water, plop into it your activated starter and whisk til frothy. Fold in the flours til a rough mixture is formed. Cover and allow it to autolyse for 1 hour. The dough will come together during this time.

3. Next you will be incorporating the salt, hazelnuts, drained wild blueberries, and chocolate between several folds. For the first fold, sprinkle a little bit of everything over the surface of the dough and with wet hands, pat where these ingredients are. You will now stretch and fold the dough in its

bowl. Pinch one side of the dough and stretch it upwards without creating any rips or tears, then fold it over itself. Rotate the bowl at a 90 degree angle and continue stretching and folding til you no longer see the first round of add-ins. Cover and allow it to rest for 30 minutes. You will do the above steps 2-3 more times til all add-ins are incorporated fully, allowing for a 30 minute rest in between each.

4. Line a round proofing basket with parchment paper, allowing room for overhang, and sprinkle it with flour or polenta.

5. Now you will shape the dough. Flatten it into a rough rectangle on a lightly floured surfaced, and lift the bottom of the dough towards the center. Move your hands a little further up the rectangle and grasp both edges, pulling both sides to the center. Do this a couple of more times, each time going further up the dough. Now roll it and flip it seam-side down into the proofing basket. Cover with plastic wrap and leave in the fridge overnight.

6. Take the dough out 1-1.5 hours before you're ready to bake it. It must come to room temp. Pluck off any berries you see showing, as they don't taste good burned.

7. Place your dutch oven in a cold oven and preheat to 500. This should take 20 minutes. Score the bread and pull it out by the hanging parchment sides, and carefully plop it into the very hot dutch oven. Place the lid on and bake for 20 minutes. Then lower the temp to 425 degrees and bake another 20 minutes. Transfer to a rack and allow it to cool completely before slicing.