



Parmesan Black Pepper Sourdough Bread

YIELD: ONE LARGE LOAF



When toasted and buttered, a slice of this bread tastes like a grilled cheese sandwich. Thanks to Barb Alpern of our Baker's Hotline for sharing this recipe, which was inspired by Zingerman's Bakehouse.

INGREDIENTS

LEVAIN

$\frac{1}{2}$ cup plus 1 tablespoon (128g) water, cool (60°F-70°F)
1 cup plus 1 tablespoon (128g) King Arthur Unbleached Bread Flour
2 tablespoons (28g) ripe sourdough starter

DOUGH

1½ cups (303g) water, lukewarm (80°F-85°F)
3½ cups (420g) King Arthur Unbleached Bread Flour
¾ cup (80g) Pumpernickel Flour
1 tablespoon (7g) coarsely ground black pepper
1 teaspoon (6g) Baker's Bread Salt
1½ cups (150g) coarsely shredded Parmesan cheese
1 heaping cup (150g) diced hard cheese, like Asiago or aged provolone
2 tablespoons (15g) Better Cheddar Cheese Powder, optional

TOPPING

6 tablespoons (65g) Artisan Bread Topping

INSTRUCTIONS

1. **Night before baking:** Mix levain ingredients in medium bowl until well combined. Set aside, covered, at room temperature for 8-10 hours.
2. **Next day:** In bowl of stand mixer, combine levain and water. Add flours and mix on low until combined. Cover and let rest for 20 minutes.
3. Add pepper and salt and knead for 3 minutes on low. Add cheeses and cheese powder and knead for 1-2 minutes to completely incorporate. Round dough into ball and place in greased bowl. Cover and let rise in warm spot for 1 hour.
4. **Perform a bowl fold:** Grab a section of dough from one side, then lift it up and press it into center; repeat to circle the bowl. Turn dough seam-side down, then transfer any protruding cheese to bottom of dough. Let rise 1 hour.
5. Perform second bowl fold, then let rise for another 2-2½ hours.
6. Once dough is well-risen and puffy, transfer to lightly floured surface and fold once more by bringing edges toward center. Shape dough into tight bâtarde. Fit an 11" Oval Brotform with its liner and lightly dust with flour.
7. Spread Artisan Bread Topping on rimmed baking sheet. Dampen clean kitchen towel. Roll top and sides of bâtarde over towel to moisten, then through seeds to coat. Transfer to brotform, seam-side up, and cover. Let rise at room temperature for 2-2½ hours, until indent made with floured finger fills in slowly.
8. At least 1 hour before baking, preheat oven to 475°F with Bread Steel on center rack. Gently transfer loaf onto sheet of greased parchment and score with Baker's Lame.
9. Slide loaf, still on parchment, onto hot steel and immediately cover with Round Baking Shell. Quickly close oven and reduce to 425°F. Remove shell after 20 minutes and continue baking for 20-25 minutes, until reddish-brown in color. Remove from oven, transfer to rack, and let cool completely before slicing.