






CHOCOLATE AND CHERRY SOURDOUGH

By adding cherries, we have taken the beloved combination of bread and chocolate in a new direction. This bread is only moderately sweet; the natural sourness of the dough tempers the sweet character of the inclusions. Given how many taste testers were waiting when

these loaves came out of the oven, it's a captivating combination. As a bonus, the bake-proof chocolate chips remain melted for a good while (while still holding their shape), adding to the indulgence of each bite.

TOTAL TIME  Active 27 min Inactive 20 h 26 min	DDT  24–26°C/ 75–78°F	DIFFICULTY  Moderate: mixing	OVENS  ★Deck ★Home Combi Convection	YIELD / SHAPES  1 lg boule/ bâtard 2 sm boules/ bâtards 13 rolls
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INGREDIENTS	WEIGHT	VOLUME	%
① Liquid levain, mature see page 3-54	230 g	1 cup + 1 Tbsp	102.22
Water	185 g	¾ cup	82.22
Instant dry osmotolerant yeast	0.16 g	1/16 tsp	0.07
② Bread flour	225 g	1⅔ cups	100
Cocoa powder	30 g	⅓ cup	13.33
Brewed espresso	15 g	1 Tbsp	6.67
③ Fine salt	7 g	1⅛ tsp	3.11
④ Bake-proof dark chocolate chips	160 g	1 cup	71.11
Dried cherries	160 g	1¼ cup	71.11
Yield	~1.00 kg		

NET CONTENTS	Weight	%
Flour	340 g	100
Water	315 g	92.65
Cocoa powder	30 g	8.82
Salt	7 g	2.06
Yeast	0.16 g	0.05

Multiply the recipe by two for a miche.

Consume within 2–3 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii–xi.



Be sure to flour baskets/couches well because this dough tends to be a bit wet and sticky.

If you don't want to cold-proof your dough, you can proof it at 27°C / 80°F (65% RH) for 5–7 h for large boules, 3–4 h for small boules, 2–2½ h for rolls, or 6–8 h for a miche. You can also proof at 21°C / 70°F for 6–8 h for large boules, 5–7 h for small boules, 2½–3½ h for rolls, or 7–9 h for a miche. We don't recommend cold-proofing rolls because they will overproof in this period of time. If you want to try cold-proofing rolls, however, reduce the time to 6–8 h.

For baking in a deck oven, we recommend baking the dough on two sheet pans, with the one it is in contact with lined with parchment paper; otherwise, the oven floor will scorch the chocolate chips on the base of the dough. Two sheet pans are enough of a buffer to prevent scorching.

When mixing, the cherries tend to cluster. Be sure to break them apart prior to adding them to the dough.