

# Sourdough walnut bread

A how-to guide on making a sourdough walnut bread, full of whole wheat and with a rich nutty taste from walnuts and a hint of sourness.

**Course** side dish  
**Cuisine** Bread  
**Keyword** sourdough bread

## Servings

1 LOAF

## Ingredients

- 130 gram Wheat flour 11% protein content for the levain
- 130 gram water for the levain
- 60 gram sourdough starter 100% hydration
- 100 gram Wheat flour 13% protein content
- 100 gram whole wheat flour 10% protein content
- 200 gram Wheat flour 11% protein content
- 270 gram water
- 10 gram water
- 10 gram salt
- 60 gram walnuts chopped

## Instructions

### Levain

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1. Mix 130 grams wheat flour with 11% protein content and 60 grams sourdough starter with 130 grams water until everything comes together. Place the levain in room temperature and let it ferment for 5-6 hours, or until it has expanded in volume considerably.

### Walnuts

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1. Pre-heat the oven to 350°F/175°C. Spread the walnuts on parchment paper and toast them in the oven for 8 to 10 minutes. Watch them carefully, so they don't get burned.

### Walnut bread

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1. Mix the remaining flour with 270 grams water and let the dough autolyze for 1 hour. Add the levain, sprinkle the salt over the dough and add 10 grams extra water. Incorporate the salt and starter into the dough.

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2. At the beginning of the bulk fermentation, add the walnuts and perform two stretch and folds, spaced out by 15 minutes. Perform an extra stretch and fold after 30 minutes. Let the dough ferment for 5-6 hours.

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3. Perform a coil fold and let the dough ferment for an extra 1,5 hour. This step can be excluded.

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4. Dump out the dough and preshape it into a round. Let it rest for 15 minutes. Shape the dough into a Batard that is placed into a lightly floured banneton.

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5. Place the loaf in to the refridgerator and let it proof for 10-12 hours, or until it passes the finger poke test.

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6. Preheat the oven to 480°F / 250°C. Bake for 50-60 minutes on an oven plate or baking stone or a dutch oven. Add some steam if you don't have anything to cover the loaf with. You may have to lower the heat to 430°F / 220°C after 20-40 minutes.

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7. Let the bread cool on wire racks.