

# No-Knead Bread

From Jim Lahey, founder of the  
Sullivan Street Bakery in New York City

400 grams bread flour ( 3 Cups)  
½ teaspoon salt  
¼ teaspoon instant or other active dry yeast  
300 grams cool water (1 1/3 Cups) 55 to 65 F  
Cornmeal or extra bread flour

## Preparation of Dough:

- In a large bowl, combine bread flour, salt and dry yeast.
- Add cool water (55 F to 65 F) and mix (using your hands or a wooden spoon) about 30 seconds until you have a wet, sticky dough. Do not over handle the dough, 30 seconds is good enough.
- Cover the bowl with plastic wrap and let sit at room temperature (preferably 70 F but it's fine if 67 F), out of direct sunlight, until the surface is dotted with bubbles and the dough has more than doubled in size (at least 12 hours and preferably 18 hours).
- Turn out the dough on a generously floured surface. Use a rubber spatula or lightly floured hands to scrape the dough onto the floured surface in one piece. Use your lightly floured hands to lift the edges of the dough up and in towards the center to make the dough into a round. Don't worry about making it a perfect circle.
- Place a clean cotton or linen towel (no terry cloth) on your work surface; generously dust the towel with flour. Gently place the dough on the towel, seam-side down. If the dough feels sticky, dust the top lightly with cornmeal or flour. Fold the towel loosely over the dough to cover it and lift the covered dough into a clean large bowl.
- Place the bowl, covered dough in a warm, draft-free spot to rise until doubled in size 1-2 hours (but can let it go 3-4 hours which I did 4 hours). When ready, the dough will not readily spring back when poked with a finger (it should hold the impression). If it springs back, let it rise for the additional time beyond 2 hours. The dough is ready to bake when it will hold a gentle, ¼" indentation.
- About 30 minutes before you think the second rising is complete, preheat the oven to 475 F degrees and place a 5-6 qt. covered pot (Dutch oven) on the lower third rack of the oven. May use a cast iron, enamel, Pyrex or ceramic – must have a cover.
- Use potholders to carefully remove the preheated Dutch oven from the oven, remove its cover, and lightly dust the interior of the Dutch oven with flour or corn meal.
- Uncover the dough. Quickly but gently invert the dough off the towel and place it seam side up in the Dutch oven. It may look messy but that's okay. Shake the pan a couple of times as the dough will straighten itself out as it bakes.
- Cover with lid and bake for 35 minutes. Remove the lid and bake another 10-15 minutes. Bread should be a beautifully browned but not burnt (can check if bread is

done by inserting an instant-read thermometer into the center of the bread - 200 to 210 degrees).

- Remove the bread from the Dutch oven with a spatula or tongs and cool on a rack for at least 30 minutes before slicing.

If storing, let the bread cool on the rack for at least 1 hour.

When cool, I cut in half and freeze it in aluminum foil. To use, thaw in foil and slip into the oven at about 225 F degrees for 10-15 minutes.

Serves: 12

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