

Rustic Artisanal No-knead Bread

Rating (01-10): 08

Hours to prepare: 24

Leaven type: Dry Yeast

Recipe Source: Anna's Table: annastable.blogspot.com

Bread Volume: Makes one 850g boule loave

of Times Baked: 4

Last Time Baked: April 3, 2016



Special Notes:

The 2-3 times that I baked this bread previously, I had two problems, both of which I made some good progress resolving when I baked it on 4/3/2016.

Issue#1: previously the dough stuck to the banneton and in my effort to extract the dough, I ended up with a misshapen loaf - this time I made 2 changes which helped this situation: (1) I used an excessive amount of Rice flour & Whole Wheat flour 50-50 mix in the banneton; & (2) I worked the top 2 inches away from the banneton before moving the dough to the cast iron pan

Issue#2: previously I didn't receive much oven spring and I believe this was the result of over-proofing the dough - this time, I only proofed the dough a little under 2 hours (1-1/2 hours in oven on Proof setting and the final 15-20 minutes on the counter while the oven pre-heated)

The next time I bake this bread, consider proportionally increasing the ingredients to make a larger loaf.

Special Tools:

- Dutch Oven combo cooker
- Sharp lame, Exacto knife, or serated blade

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>
Water (80°F)	1-1/2 cups
Dry Yeast	1/4 teaspoons
White Flour	3 cups
Salt	1-1/2 teaspoons

Directions – Night Before Baking:

The night before planning to bake, prepare the dough as follows:

1. In a mixing bowl add the flour, the yeast and the salt. Using your hands or a wooden spoon, blend the dry ingredients.
2. Pour in 1 1/2 cup of water and mix. Pull together the dough using your hands or a wooden spoon.

3. Scrape any excess flour from the bottom and sides of the bowl, making sure the ingredients are well incorporated and form into a ball. The dough will have a stringy texture.
4. Place a piece of plastic wrap on the bowl to avoid the dough from drying out. Allow to rise in a warm dry, and draft free place for at least 12 hours and up to 18 hours (I tend to prefer about 12 hours).

Directions – Baking Day:

Get up early and start the baking!

1. Scrape the risen dough onto a floured work surface and lightly flour the surface of the dough
2. Lightly pat down the dough to form a piece that measures approximately 10" by 10"
3. Create a neat package
 - a. Fold the third of the dough closest to you up & over the middle third of the round
 - b. Stretch out the dough horizontally to your right & fold the right third over the center
 - c. Stretch the dough to your left & fold this third over the previous fold
 - d. Stretch out the third of the dough furthest from you & fold this flap toward you over the previous folds, and anchor it in place with your fingers
 - e. Roll the package over so that the smooth underside of the loaf is now on top and all seams are on the bottom
 - f. Cup hands around the dough & pull towards you, rounding it against the work surface to tighten the tension
4. Let the shaped loaf rest a 1-2 minutes
5. In a small bowl, mix a 50-50 mixture of rice flour & whole wheat flour
6. Liberally apply rice flour mixture to a banneton – since this tends to be a very wet dough, use an excessive amount of this 50-50 flour mixture
7. Using bench knife, move the dough round into the banneton so that the smooth side is down
8. Cover and start Final Rise in a 75°-80°F environment for close to 2 hours – I tend to let it rise for 1-1/2 hours in the oven on the Proof setting and then on the counter for another 20 minutes while the oven pre-heats
9. About 20 minutes before baking, place the dutch oven combo cooker in the oven and pre-heat to 500°F
10. Prepare loaf for baking
 - a. Dust the surface of the dough with rice flour
 - b. Remove dutch oven combo cooker from oven
 - c. Inverting the basket, carefully turn the dough into the shallow piece of the dutch oven combo cooker – since this is a wet dough and

tends to stick to the banneton, prior to inverting the basket, start separating the top 2 inches of the dough from the banneton

- d. Score the dough with a sharp lame
 - i. make sure surface is very taught when doing final shaping
 - ii. ensure blade is very sharp
 - iii. dry the dough surface
 - iv. gently support dough at opposite direction of slash with opposite hand
 - v. cut at angle ~1/4" deep using a confident, smooth, quick motion
- e. Cover and return to the oven

11. Immediately reduce temperature to 430° and bake for 20 minutes

12. After 20 minutes of baking, remove cover

13. Continue to bake until crust is a deeply caramelized color (~20 minutes)