

NO-KNEAD CRUSTY BOULE LOAF

F EASY

Last Modified: 02/07/2016

PREP: 1 To 7 Days
COOK: 40 Min
OVEN: 450

BREADS

MAKES 6 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|------------------------------|---------|
| 7 +/- | Cups | Unbleached All Purpose Flour | |
| 3 | Cups | Lukewarm Water (105 Degrees) | |
| 1 | Tbsp | Kosher Salt | |
| 1 1/2 | Tbsp | Dry Active Yeast | |

PREPARATION

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| FACTOID | The most basic of all no-knead loaves, this is a wonderful way to get into yeast-bread baking. The easy stir-together Dough rests in your refrigerator, developing flavor all the time, until you're ready to bake it . About 90 minutes before you want to actually serve the Bread, grab a handful of Dough, gently shape it, let it rise for an hour, then bake it for 30 minutes. The result? Incredible, crusty artisan-style bread. If you're a first-time bread-baker, you'll never believe this Bread came out of your own oven. And even if you're a seasoned bread baker, you'll love this recipe's simplicity. |
| HINTS | Would it be better to use Bread Flour here? Bread flour has more gluten-forming protein, so if you choose to use it in this recipe, the crust will be a bit thicker and you won't get quite the same open-holed structure as you will with All-Purpose Flour. I really prefer the texture of both crust and crumb when All-Purpose Flour is used. If you decide to use Bread Flour, you will need to increase the Water by about 2 teaspoons per cup of Flour to make the requisite sticky Dough. |
| FACTOID | A Tea Towel is the Baker's best friend. My "Tea Towels" are a set of 6 all white Cotton "Flour Sacks" (towels) that I purchased at Bed Bath & Beyond several years ago. |
| HINTS | There are literally scores of things you can do with this Bread to make it different, both before and after baking. When mixing the Dough: Add in a herd of whole pre-roasted Garlic Cloves. Add Black / Green Olives. Use a 50 / 50 mix of Dark Beer (NOT Black) and Water instead of all Water. This Bread can be kneaded a little during step 2. During the kneading process, you can mix in chopped fresh spices such as Rosemary, Parsley, Oregano, Cilantro, etc. (NEVER, EVER use dried spices, they all tend to make the Bread look like it's moldy). Knead in 5 Oz of shredded Asiago Cheese, etc. BTW, If you do decide to knead the Dough in order to add in things, you must let it rise again for two hours in a well oiled covered mixing bowl after kneading, so, just be aware of the time |
| TOOLS | <ol style="list-style-type: none"> 1) Large Mixing Bowl. 2) Wooden Mixing Spoon. 3) 2 - Cotton Tea Towels 4) 2 - Aluminum Half Sheet Pans 5) Wire Rack 6) Flexible Plastic Bowl Scraper |
| PREP | None. |
| 1 | Combine all of the ingredients in a large mixing bowl, or a large (6-quart), food-safe plastic bucket. For first-timers, "lukewarm" means about 105 degrees, but don't stress over getting the temperatures exact here. Comfortably warm is fine; "OUCH, that's hot!" is not. Yeast is a living thing; treat it nicely. |

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| 2 | Mix and stir everything together to make a very sticky, rough Dough. If you have a stand mixer, beat at medium speed with the beater blade for 30 to 60 seconds. If you don't have a mixer, just stir-stir-stir with a big spoon or dough whisk attachment until everything is combined. |
| 3 | Next, you're going to let the Dough rise. If you've made the Dough in a plastic bucket, you're all set — just let it stay there, covering the bucket with a lid or plastic wrap. If you've made the Dough in a bowl that's not at least 6-quart capacity, transfer it into a large bowl; it's going to rise a lot. There's no need to grease the bowl, though you can if you like; it makes it a bit easier to get the Dough out when it's time to bake the Bread. |
| 4 | Cover the bowl or bucket, and let the Dough rise at room temperature for 2 hours. Then refrigerate it for at least 2 hours, or for up to about 7 days. (If you're pressed for time, skip the room-temperature rise, and stick it right into the fridge). The longer you keep it in the fridge, the tangier it'll get; if you chill it for the whole 7 days, it will taste like Sourdough Bread. Over the course of the first day or so, it'll rise, then fall. That's OK; that's what it's supposed to do. |
| 5 | When you're ready to make Bread, sprinkle the top of the Dough with Flour; this will make it easier to grab a hunk. Grease your hands, and pull off about 1/4 to 1/3 of the Dough — a 14-ounce to 19-ounce piece, if you have a scale. It'll be about the size of a softball, or a large grapefruit. |
| 6 | Plop the sticky Dough onto a floured work surface, and round it into a ball, or a longer log (See Pictures). Don't fuss around trying to make it perfect; just do the best you can. |
| 7 | Place the Loaf on a piece of parchment paper (if you're going to use a baking stone); or onto a lightly greased or parchment-lined sheet pan. Sift a light coating of Flour over the top; this will help keep the Bread moist as it rests before baking. |
| 8 | Allow the Loaf to warm to room temperature and rise; this should take about 60 minutes (or longer, up to a couple of hours, if your house is cool). It won't appear to rise upwards that much; rather, it'll seem to settle and expand. Preheat your oven to 450 degrees while the Loaf rests. If you're using a baking stone, position it on a middle rack while the oven preheats. Place a shallow heavy metal or cast iron pan (NOT glass, Pyrex, or ceramic) on the lowest oven rack, and have 1 cup of hot water ready to go. |
| 9 | When you're ready to bake, take a sharp knife and make your mark by slashing the Bread 2 or 3 times, making a cut about 1/2" deep. The Bread may deflate a bit; that's OK, it'll pick right up in the hot oven. |
| 10 | Place the Bread in the oven — onto the baking stone, if you're using one, or simply onto a middle rack, if it's on a sheet pan — and carefully pour the 1 cup hot water into the shallow pan on the rack beneath. It'll bubble and steam; close the oven door quickly to trap the steam inside. |
| 11 | Bake the bread for 25 to 35 minutes, until it's a deep, golden brown. |
| 12 | Remove the Bread from the oven, and cool it on a rack. Or allow it to cool in the turned off oven with the door propped open with a towel. Store leftover Bread in a plastic bag at room temperature. |