



NO KNEAD SOURDOUGH

Makes: one 1320g loaf or 2x 660g loaves

INGREDIENTS:

200g active 100% hydration starter

400g water

700g strong flour

19g salt



METHOD

1. Mix all the ingredients together. Make sure there are no lumps and everything is mixed through. If you have a stand mixer with a bread hook, this would be a good use for it.
2. Once everything is mixed, cover and leave overnight. If you have a warm house, consider putting the dough in the fridge.
3. In the morning (or later), tip dough out onto a floured surface and shape into a tight round. To get a nice surface tension, stretch the dough from the outside and bring it into the centre all the way around. This will be considered your seam.
4. Place seam side up in a banneton or bowl lined with a lightly floured towel. Let it rest while you heat up the oven. If you feel that the bread is quite sticky, let the dough rest in the fridge.

BAKING

1. Place your dutch oven in the oven and heat the oven to its highest temperature.
2. When the oven has reached temp, place your baking parchment on top of your banneton, then the baking tray on top of that and flip your bread out of the banneton onto the tray. There is no need to remove your bread from the refrigerator prior to this, in fact it is easier to work with a cold loaf.
3. Score your bread using a knife or razor blade.
4. Slide the loaf into your hot dutch oven and put the lid on. Place it back in the oven and reduce the temperature to 220c/430F. Bake for 35 minutes with the lid on. Remove the loaf from the dutch oven and bake for another 10 minutes or until the crust is brown.

