

900g AP Flour
680g water, lukewarm
18g salt
14g instant yeast

Combine all of the ingredients in a large mixing bowl

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.

Let the dough rise, covered, at room temperature for 2 hours.

Refrigerate for at least 2 hours, up to about 7 days. The longer you keep it in the fridge, the tangier it'll get.

When you're ready to make bread, sprinkle the top of the dough with flour. Grease your hands, and pull off about a third of the dough.

Plop the dough onto a floured work surface, and round it into a ball, or a longer log.

Place on parchment-lined sheet. Sift a light coating of flour over the top. Drape the bread with greased plastic wrap, or cover it with a reusable cover. Let the loaf warm to room temperature and rise; 60 minutes. Preheat your oven to 450°F while the loaf rests. Place a shallow metal or cast iron pan on lowest oven rack, and have 1 cup of hot water ready to go.

Make slices on top of bread

Place the bread in the oven and carefully pour the 1 cup hot water into the pan. Close door quickly.

Bake the bread for 25 to 35 minutes, until it's a deep, golden brown.

Remove the bread from the oven, and cool it on a rack.

| Store leftover bread in a plastic bag at room temperature.