

No Knead Bread

INGREDIENTS

- 3 1/4 cups (425 grams) all-purpose flour
- 1/2 tsp dry yeast
- 1 1/2 (8g) tsp kosher salt
- 1 1/2 (330g) cups warm water
- Sesame seeds (optional)

STEPS

1. Mix and rest for 14 hrs
2. Preheat dutch oven at 450F for 30 mins
3. Shape dough into ball on counter with bench scraper
4. Sprinkle seeds (optional)
5. Cover with bowl and rest 30 mins
6. Transfer to cornmeal dusted parchment paper
7. Slash
8. Bake with lid on for 30 mins, then lid off for 20