RECIPE

No-Knead Crusty Bread

A tall loaf with a blistered crust and a chewy middle, mixed in five minutes and baked in a pot, a fine dinner bread.

MAKES

10 slices US Metric

TOTAL

13 h 15 min

Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup whole-wheat flour
- [ ] 1 ½ tsp salt
- [ ] ¼ tsp instant yeast
- [ ] 1 ⅓ cups plus 1 tbsp lukewarm water
- [ ] 1 tbsp flour, for dusting
- [ ] parchment for lifting the dough

Method

1. Stir both flours, the salt and the yeast together in a large bowl. Add the water and stir with a spoon until no dry flour is left. The dough will be wet and sticky. That is right.

2. Cover the bowl and leave it at room temperature 12 to 14 hours, until about double and bubbly on top. Here it can be ready in 10 hours in a warm kitchen. Do not let it go past double or it can collapse.

3. About 45 minutes before you bake, put a heavy pot with a lid (a Dutch oven, 5 to 6 quarts) in the oven and heat the oven to 450 °F.

4. Flour the counter with the dusting flour. Scrape the dough out and fold the edges in toward the middle 4 or 5 times to make a loose ball. Set it seam side down on a sheet of parchment and dust the top.

5. Using the parchment as a sling, lower the dough into the hot pot (use oven mitts). Put the lid on.

6. Bake 30 minutes with the lid on. Take the lid off and bake 12 to 15 minutes more, until the crust is deep brown and the centre reads 200 °F.

7. Lift the loaf out by the parchment and cool it on a rack at least 1 hour before slicing. Cut 10 slices.