

No Knead Dutch Oven Bread Recipe

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Prep. time : 10 minutes

Cook time : 35 minutes

Ready in 45 minutes plus proofing

Level : Basic

Ingredients:

- Flour 400g (14oz)
- Dried yeast 0.5g (1/6 Tsp)
- Salt 10g (2.5Tsp)
- Water 300g (10.6oz)

Directions

1. Mix flour, water, salt, and dried yeast into a large bowl until combined. Don't knead!
2. Cover the bowl with plastic wrap and leave it at room temperature overnight.
3. Heat your oven at 250°C (480°F) and put inside an empty Dutch oven with the lid on for 15 minutes.
4. Take the Dutch oven out very carefully since **it will be very hot(!)**, and put the dough inside. Cover it with a lid and put it back into the oven.
5. Bake the bread for 20 minutes covered, and then remove the lid and continue baking for another 15 minutes.
6. Put it onto a rack to cool down.