

No Knead Bread

Emile Henry 
FRANCE



INGREDIENTS

- 3 cups all-purpose flour
- 1/4 teaspoon dry active yeast
- 1 1/4 teaspoons salt
- 1 3/8 cup water
- all-purpose flour or cornmeal, as needed

DIRECTIONS

1. In a large bowl, stir together the flour, yeast, and salt. Add 1 3/8 cup water and mix together until dough forms. Cover with plastic wrap and leave on counter top out of direct sunlight for at least 12 hours (preferably 18).
2. Generously flour your work surface. Use a bowl scraper or rubber spatula to turn the dough onto the surface in one blob. Fold dough onto itself two or three times and then cover with plastic and leave to rest for 15 minutes
3. Generously coat a cotton towel (not terry cloth) with flour. Place the dough, seam side down, on the towel and dust the surface with a little more flour. Cover the dough with another cotton towel and let it rise for about 2 hours.
4. A half hour before the dough is done with its second rise, preheat the oven to 450°F. Adjust the oven rack to the lower third position and place the Emile Henry Potato Pot or Bread Cloche (and its lid) in the oven as it heats.
5. When the dough is done with its second rise, carefully remove the pot from the oven and uncover it. Also uncover the dough. Lift up the dough and quickly but gently turn it over into the pot or bottom of the cloche, seam side up, cover with lid and bake for 35-40 minutes. Remove lid and let brown for 10-15 minutes.
6. Remove from the oven, transfer loaf into cooling rack and let cool completely (about an hour) before slicing.

Recipe by Jim Lahey