

## NO KNEAD BREAD

ADAPTED FROM JIM LAHEY, SULLIVAN STREET BAKERY

3 cups all-purpose or bread flour (and use whole wheat)

1/4 tsp. Saf yeast

1 1/4 tsp. salt

1 5/8 cups water

In a the Bosch bowl equipped with the dough hook, combine flour, salt and yeast. Add water and turn on speed one and mix until blended. Dough will be shaggy and sticky. Cover with plastic wrap and let dough rest at least 12 hours but preferably 18 hrs. at warm room temperature about 70 Degrees F. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it. Sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 min. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with wheat bran, cornmeal or flour: put dough seam side down on the towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready dough will be double in size and will not readily spring back when poked with a finger. At least half an hour before dough is ready, heat oven to 450 degrees. Put a 6 to 8 qt. heavy covered pot (cast iron, enamel, Pyrex or ceramic) in the oven as it heats. When dough is ready carefully remove pot from the oven. Slide your hand under towel and turn dough over into the pot, seam side up; it may look like a mess, but that's okay. Shake pan once or twice to distribute dough evenly; it will straighten out as it bakes. Cover with the lid and bake 30 min., then remove the lid and bake another 15 to 30 min. until loaf is beautifully browned. Cool on a rack. Make 1 one pound loaf.

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