



Tom Papa's No Knead Bread

YIELDS: 1 LOAF

INGREDIENTS:

1,000g all-purpose flour
600g water
400g starter
36g salt

DIRECTIONS:

1. Activate your starter by mixing equal parts of flour and water (1 cup of each), rest at room temperature slightly covered until bubbly & active. Discard $\frac{1}{2}$ the starter, add equal parts water and flour until frothy/bubbly - about 24 hours.

2. Mix flour and water with your hands until a mass forms. Wait 30-60 minutes allowing the flour to soak up all the water.
3. Add your starter and salt into the flour mixture until fully combined. Transfer to a large container and let sit for 15 minutes.
4. Stretch & fold your dough by running hands down the side of the container & lift edges of dough, stretch it & fold into the middle. Let it fold in on itself. Turn the container 90° repeating the process 4 times as you go around the dough.
5. Cover the dough and allow to proof until doubled in size.
6. Dump the dough onto a nonstick surface.
7. Use a bench scraper dipped in flour to divide the mass of dough in half.
8. Form each dough half into a ball using the friction on bottom.
9. Cover with a towel & allow it to rest for approx. 20 minutes.
10. Uncover dough & flip it over. Fold the corners in on themselves into envelope shapes. Flip over gently and shape into ball again.
11. Dust with flour, place in banneton basket & cover with a towel.
12. Allow dough balls to proof in the refrigerator for 3-24 hours.
13. Preheat oven to 500°F with dutch oven inside.
14. Flip dough onto parchment paper. Score with lame & transfer to dutch oven.
15. Spray each loaf 5 to 10 times with water, cover dutch oven & bake for 20 minutes.
16. After 20 minutes remove dutch oven, place bread directly on wire rack of oven & bake 15 minutes or until browned to your liking.
17. Remove bread from oven & let it rest until cooled. Enjoy!