

Sourdough No-Knead Bread



Ingredients

- 500g grams bread flour
- 6 grams kosher salt
- 180 grams sourdough starter, "fed"
- 1 TB rosemary / 2TB sesame seeds / etc

Info

- **Prep:** 2 days
- **Cook:** 30
- **Serves:** 1 loaf
- [Source](#)

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Directions

1. In a large mixing bowl, combine the flour and salt
2. In a small mixing bowl, stir together 300 grams (about 1 1/4 cups) lukewarm tap water with the sourdough starter, then pour the mixture into the bowl with the flour mixture. Mix until just combined. Cover the bowl with plastic wrap and a tea towel and leave it to rise overnight, about 10 to 24 hours.
3. The next day, dust a clean kitchen surface with flour. Scoop out the dough and place it on the surface, then dust with more flour. Gently fold the edges of the dough from the outside in, to form a round loaf. Dust parchment paper with more flour and place the dough on it, the seam side down, then cover and allow to double in size, about 2 hours
4. Meanwhile, heat oven to 500 degrees. Place a covered enamel Dutch oven or heavy pot with a lid into the oven and allow it to heat for 30 minutes or so. Remove the pot from the oven, take off its top, and transfer dough on parchment paper to it. Sprinkle with the sesame seeds, then put the top back on the pot and return it to the oven
5. Bake for about 25 to 30 minutes, then take the top off the pot and allow it to continue to cook until it is brown and crusty all over, an additional 20 minutes or so (or until it reaches 205-215F). Put the loaf on a rack to cool for at least 30 minutes before serving

[baking](#), [sourdough](#), [bread](#)

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