



# NO KNEAD BREAD

## Ingredients:

400 g of flour (type 405 or 550)  
1/4 teaspoon of dry yeast  
1,5 teaspoon salt  
320 ml cold water



## Instructions:

- In a large bowl combine flour, yeast and salt. Add the water and stir until blended, the dough will be pretty sticky.
- Cover bowl with plastic wrap and let rest for at least 12 hours at room temperature.
- The dough is ready when its surface is dotted with bubbles.
- Flour a work surface or as I do, a baking sheet, and place the dough on it, sprinkle it with a little more flour and fold it as shown in the video.
- Cover again and let sit for about 1-2 hours.
- Preheat the oven, together with a heavy covered pot (cast iron, enamel, pyrex or ceramic) to 230 degrees celsius.
- When the dough is ready, carefully remove pot from oven. Put the dough together with the baking sheet into the pot. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 20 minutes, until loaf is beautifully browned.
- Cool on a rack.