

🍴 1 serving

🕒 15 mins prep

🕒 1 hour cooking

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Golden Crust No Knead Country Loaf

INGREDIENTS

- 3 ½ cups plain or bread flour
- 1 ½ tsp fine sea salt
- ¼ tsp dried yeast
- 1 ¾ cups warm water
- 1 tbsp olive oil
- 1 tsp honey

NOTES

DIRECTIONS

1. Combine flour, salt and yeast into a large bowl. Add warm water, oil and honey and mix until combined. Dough will be sticky and loose. Transfer to airtight container and cover with lid or cover bowl in plastic wrap. Set aside for 1 hour at room temperature
2. Using wet hands, fold the dough in container over itself 4 times (north, south, east and west). This adds the structure. Cover again and place in fridge for 12 hours up to 24 hours
3. Remove dough for 1 ½ to 2 hours before baking (still in container). Should look risen, bubbly and relaxed
4. Turn onto a lightly floured work surface and fold over itself twice. Shape into loose log to fit in cast iron bread baking loaf pan
5. Lightly dust large sheet of baking paper with extra flour. Place dough in centre and set aside covered with tea towel for 30 mins
6. Preheat loaf tin in oven at 210 degrees Celcius for 30 mins
7. Lower down still on the paper into pan. Score dough along top with knife, cover with lid and bake for 30 mins
8. Remove lid and bake for further 20 mins or until golden brown.