

## Artisan No Knead Bread

- 350 g bread flour
- 1½ tsp salt
- 7 g active dry yeast
- 350 ml warm water (40°C)

Combine bread flour, salt, and active dry yeast into a bowl.



Use a stand mixer, start on low speed and slowly add in the water. Mix for about 1 minute or until it forms a sticky dough and no more dry flour can be seen.



Cover and [leave the dough at room temperature for an hour](#), and then put it [in the fridge overnight](#). The next day, the dough should double in size and have a lot of bubbles inside.



Transfer onto a floured surface, and gently fold the corner of the dough into the middle. Form a round smooth dough. Line a tray with parchment paper with flour on it. Transfer the dough onto it. Let the dough rise for an hour.



10 minutes before the dough finishes rising, preheat the oven to (220°C) and place a heatproof bowl of hot water in the bottom.

Use a knife to lightly slice across the top of the dough. Bake for 25 minutes.



Transfer the baked bread to a wire rack to cool down.



[https://www.sidechef.com/recipes/619/artisan\\_no\\_knead\\_bread?utm\\_medium=email&utm\\_source=newsletter&utm\\_campaign=28042020recipe](https://www.sidechef.com/recipes/619/artisan_no_knead_bread?utm_medium=email&utm_source=newsletter&utm_campaign=28042020recipe)