

BetterThanBakery NoKnead Sourdough

Jacob · 28/09/2024



Prep Time

14 hrs 30 mins

Difficult

Medium

Servings

15 hrs 25 mins

Description

Just like bakery sourdough bread if not better Its crusty chewy and tangy Youll be shocked at how simple it is to create such a professional loaf at home Baking inside a Dutch oven set in your kitchen oven does an excellent job of simulating the effects of a professional bread oven

Ingredients

- - 3 cups room-temperature water - 2 ½ teaspoons salt - 1 cup sourdough starter - 6 cups bread flour - 1 tablespoon cornmeal
- or more as needed

Instructions

1. Mix water and salt together in a very large bowl. Add sourdough starter and whisk vigorously to mix and aerate; stir in 3 cups bread flour until smooth. Stir in remaining 3 cups bread flour until dough is completely mixed. Cover bowl and set aside until dough is bubbly and increased in volume
2. 12 to 15 hours. Turn dough onto a well-floured work surface using floured hands. Turn dough several times to cover with flour. Return dough to an oiled bowl and let rest until dough is doubled in size but not risen enough to collapse
3. 2 to 3 hours. Preheat an oven-safe
4. lidded Dutch oven (at least 8 quarts) in a 450 degrees F (230 degrees C) oven for 30 minutes. Carefully remove the Dutch oven using oven mitts and sprinkle cornmeal into the bottom to prevent dough from sticking. Gently roll dough out of oiled bowl and into the Dutch oven; replace the lid. Bake in the preheated oven for 30 minutes. Remove lid and continue baking until crust is lightly browned
5. about 15 minutes more. Carefully tip loaf out onto a cooling rack to cool completely. Cook's Note The sourdough starter used in this recipe is based on the common formula of 1:2 water-to-flour. Information about establishing a sourdough starter is available online. 1/4 teaspoon dry yeast can be added to the recipe in case of chilly weather or if your starter happens to be of a lethargic disposition. If the bubbles are popping in Step 2
6. the dough has risen longer than necessary. Substitute oats for cornmeal
7. if desired.