

Simple Artisan Bread

Ingredients

- 3 cups + 2 tablespoons (390g) All-purpose flour, plus more for work surface
- 1 ½ teaspoons sea salt
- ½ teaspoon instant dry yeast (or quick rise)
****If you are using active dry yeast, mix ¾ teaspoon yeast into ¼ cup of warm water, along with 1 teaspoon of sugar. Let this sit for 5-10 minutes. You will need to REDUCE the water in the dough--instead of using 1 ½ cups, use 1 ¼ cups.*
- 1 ½ cups (354 ml) water (hot but not boiling - about 120°F – 130°F)



Instructions:

1. In a large bowl, whisk together the flour, salt and yeast until combined.
2. Stir in the hot water until just combined and a sticky and shaggy dough forms. Don't overwork the dough. Use a spatula to scrape the sides if needed. Cover the bowl with plastic wrap or a damp towel. Place the bowl in a warm spot in your kitchen (not too warm) and let the dough rest for 3 hours.
3. After 3 hours, the dough will puff up and will be covered in bubbles. Before you begin, set out another large bowl and cut off a piece of parchment paper that will fit inside. Now, flour your work surface. Keep some flour next to you for your hands and sprinkling.
4. Using a sturdy spatula, scrape the dough onto your work surface. The dough will be very sticky. Sprinkle the top with flour. Now, fold the dough gently in towards the center about 5-7 times, using a bench scraper or your floured hands. Tuck in the bottom edges to form a round shape. You don't want it to be too loose or it will lose its shape. (see step-by-step photos below)
5. Now pick up the dough and place it on top of the parchment paper. Lift up the edges of the paper and place it into the large bowl. Cover with plastic wrap or towel and let it sit for 30 minutes.
6. Now, place a dutch oven with the lid into your oven and set it to 450 °F (230 °C). Keep the pot in the heated oven for the duration that the dough is resting.
7. When the time is up, carefully take the pot out of the oven. Set it down and open the lid. Pick up the paper with the dough and place everything right into the pot and cover with the lid. If the paper is sticking out of the pot too far, just carefully

trim it (this avoids burning the paper). Place the pot back in the oven for 30 minutes.

8. Now remove the lid and bake for an additional 8-12 minutes to crisp and brown up the top. Watch carefully to prevent burning. Remove from the oven and set out on a cooling rack. Let it cool completely.

