

Salt and Serenity

No Knead Bread Jim Lahey

This original recipe was printed in the New York Times on November 2006. It was created by Jim Lahey of Sullivan Street Bakery.

Makes one 680-gram loaf

430 grams bread flour

1 gram (generous ¼ teaspoon) instant yeast

10 grams Diamond Crystal Kosher salt

345 grams room temperature water

Additional bread flour for dusting surface of counter

Rice flour for dusting banneton or towel for proofing dough

1. In a large bowl combine flour, yeast, and salt. Add water, and stir until blended; dough will be shaggy and sticky. Just make sure there are no bits of dry flour. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface. Wet your hands and scrape the dough out of the bowl onto the floured counter. Sprinkle it with a little more flour and fold it over on itself once or twice, sort of like folding a letter into thirds. Cover loosely with plastic wrap and let rest about 15 minutes.
3. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball, pinching to keep the seam closed. If you have a [baneton](#), (bread proofing basket) dust it well with rice flour and shake out excess. If you do not have a banneton, line a small colander with a cotton towel (not terry cloth) and dust well with rice flour. Put dough seam side up into banneton or towel lined colander and dust with more flour. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.
4. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. Take a sheet of parchment paper, about 12 inches square and crinkle it up. Use your hands to smooth it out. Get a baking sheet or small cutting board ready.
5. When dough is ready, put on oven mitts and carefully remove pot from oven. Uncover bread. Place sheet of parchment paper over the colander or baneton. Cover with cutting board or upside-down baking sheet and flip the entire thing over. Lift off banneton or colander. Use a [lame](#) or sharp knife to cut a shallow slit into the top of the bread. This will allow the steam to escape from the bread in a controlled fashion when baking. Remove pot lid. Lift edges of parchment and carefully transfer bread into pot.

6. Cover with lid and bake 30 minutes, then remove lid and bake another 15 minutes, until loaf is beautifully browned, and internal temperature of bread reaches 200°F. Cool on a rack for several hours before slicing.