

Durand Handmade Bread Cloche

'No-Knead' 'No-Mess' Crusty Artisan Bread

INGREDIENTS:

- Makes 1 loaf

3 cups plain flour

2-3 teaspoons salt

1/2 teaspoon dry yeast

1 1/2 cups lukewarm water

DIRECTIONS:

- In a large bowl, stir together the flour, salt and yeast. Add the water and stir together using a wooden spoon to form a cohesive mixture. Do not over-work the dough. The less you "work" it, the more, soft, fluffy air pockets will form.
- Cover the bowl tightly with plastic wrap. Let dough sit at room temperature for 10-24 hours. The longer you let it sit the more the dough will bubble and rise, creating a lighter and less dense bread.
- When your dough is ready, preheat oven to 230 degrees C. Place your Durand Bread Cloche into the preheated oven for 30 minutes.
- While your bread cloche preheats, turn the dough onto a well-floured surface.
- With floured hands, form the dough into a ball. Do not knead the dough, simply fold over edges onto each other until it is shaped like a ball. Cover dough loosely with plastic wrap and let rest.
- After the 30 minutes is up, carefully remove the heated bread cloche from the oven. With floured hands, remove the plastic wrap and place the bread dough into the cloche.
- Cover the cloche with the lid and bake for 30 minutes. Then carefully remove the lid and bake for 7-15 minutes more, uncovered.
- When the bread is golden brown, carefully remove bread from the cloche and allow to cool. Enjoy!

★ Add any mix-ins you like - herbs, spices, dried fruit, chopped nuts and cheese all work well. I recommend adding them into the initial flour-yeast mixture to avoid over-working the mix-ins into the dough. The less you "work" it, the more you're encouraging soft, fluffy air pockets to form!

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