


“Saturday” artisan bread

1000 grams white flour
720 grams water, 90°F to 95°F (32°C to 35°C)


21 grams fine sea salt
4 grams instant yeast

1 | Put water and salt in a dough tub and swish to dissolve. Add yeast to water, let it sit for a minute to hydrate, then swish to dissolve.


2 | Add flour to water and mix thoroughly. Give the dough a minute, then give it a bit of stretch and fold until the dough tightens up. Cover the tub and place in bread proofer set to 70°F.

 10 minutes

3 | Stretch and fold.

 1 hour

4 | Stretch and fold.


 4 hours

5 | When the dough has tripled in volume, it's ready to be divided. Flour a work surface and your hands. Scrape the dough out of the tub and onto the work surface, trying not to tear it. Gently lift the dough then ease it back down to even out the shape.

6 | Dust the area in the middle where you will cut the dough. Cut the dough into two equal pieces. Shape each piece of dough into a loaf ball.


7 | Dust two proofing baskets with flour and place each loaf seam side down in the basket, or seam side up if you want to score the loaf. Lightly dust the tops, cover loosely, and return to bread proofer.

8 | Put baking steel and dutch ovens in oven and set to 475°F.


 1 hour

9 | Check dough by poking it with a very well floured finger. If it springs back quickly, let it rise for a few more minutes. If it springs back slowly and incompletely, it's ready to go. If it doesn't spring back, the dough is overproofed.

10 | Remove Dutch ovens from the oven and transfer the loaves to the Dutch ovens. Cover and bake.

 30 minutes

11 | Remove covers from Dutch ovens and rotate loaves.

 15 minutes

12 | Check bread and bake until it's a medium dark brown and 190°F inside.

13 | Place loaves on a cooling rack and let them rest for 20 minutes before slicing.