

Classic No-Knead

Artisan Dutch Oven

Bread

🕒 Prep: 30m

🔥 Cook: 40m

🕒 Rest: 2.8h

Σ Total: 235m

🍽 8 servings



Video ref: Brian Lagerstrom

MISE EN PLACE / INGREDIENTS

[6]

- ☐ 450 g High-protein unbleached bread flour (King Arthur Bread Flour)
- ☐ 50 g Stone-ground whole wheat flour
- ☐ 375 g (1.5 cups) Warm water (78°F–80°F / 26°C)
- ☐ 2 g (0.5 tsp) Instant dry yeast (hybrid boost for foolproof oven spring)
- ☐ 10 g Fine kosher salt
- ☐ 2 tbs White rice flour (for dusting proofing basket and surface)

🛒 US SUPERMARKET BRAND GUIDE

Bread Flour: King Arthur Unbleached Bread Flour
High gluten potential holds open cavernous air pockets during baking. • 📍 Flour aisle.

COOKING SEQUENCE & CHECKPOINTS

1

Initial Shaggy Mix

🕒 30 min

Stir together bread flour, whole wheat flour, warm water (375g), instant yeast (2g / 1/2 tsp for consistent fermentation and oven spring), and fine kosher salt until no dry flour remains. Cover and rest for 30 minutes.

✓ Checkpoint: Hydrated, shaggy dough mass.

2

Stretch and Folds

🕒 2h (120m)

With wet hands, perform 3 sets of stretch-and-folds spaced 30 minutes apart, then let bulk ferment until doubled in size and buoyant (120 minutes total).

✓ Checkpoint: Smooth, airy dough with dome surface and bubbles.

3

Shape on Rice Flour & Final Rise

🕒 45 min

Gently shape dough into a taut round boule and place in a bowl or banneton generously dusted with rice flour so it never sticks. Proof 45 minutes while preheating the Dutch oven at 500°F (260°C).

✓ Checkpoint: Puffed, buoyant boule holding its shape.

4

Score & Two-Stage Dutch Oven Bake (500°F to 450°F)

🕒 40 min

Invert boule onto parchment paper and slash the top with a razor blade. Lower into the 500°F (260°C) Dutch oven, cover with the lid, and bake 20 minutes; remove lid, reduce oven to 450°F (230°C), and bake 20 more minutes until deep mahogany.

✓ Checkpoint: Blistered, crackling mahogany crust.

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FOOD SAFETY & INTERNAL TEMPERATURE: 190°F–210°F (88°C–99°C) INTERNAL CRUMB TEMPERATURE (≥165°F / 74°C FDA MINIMUM FOR RAW FLOUR AND EGG)

FDA Flour & Dough Safety: Raw flour and raw egg batter should never be consumed uncooked. Baking or griddling beyond 165°F (74°C) eliminates E. coli and Salmonella, while reaching 190°F–210°F (88°C–99°C) fully gelatinizes starches for proper crumb structure.

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MASTER DONENESS CHECKPOINT:

Deep mahogany blistered crust that crackles as it cools, sounding hollow when tapped on the bottom, with a springy, custard-like open crumb.

🔬

WHY IT WORKS:

Two-Stage Dutch Oven Steam Chamber (500°F Covered, 450°F Uncovered): Preheating and baking inside a covered Dutch oven at 500°F (260°C) traps evaporating steam for the first 20 minutes for maximum oven spring, before uncovering at 450°F (230°C) to caramelize a blistered mahogany crust.

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TROUBLESHOOTING:

Loaf baked flat with a gummy crumb: Transfer gently using parchment paper and always allow the bread to cool for 1 full hour before slicing.