

No-Knead Crispy
Crust Artisan Bread

⌚ Prep: 20m 🔥 Cook: 45m ❄️ Rest: 2.6h ⚡ Total: 220m 🍽️ 8 servings



📺 Video ref: Recetas de Esbieta

MISE EN PLACE / INGREDIENTS

[5]

- ☐ 3.5 cups (500g) High-protein unbleached bread flour (King Arthur Bread Flour)
- ☐ 0.25 cup Extra bread flour, for dusting work surface and loaf
- ☐ 1.5 cups (350ml) Lukewarm water
- ☐ 1 tsp (3g) Instant dry baker's yeast (SAF Instant)
- ☐ 1.5 tsp (9g) Fine sea salt

🛒 US SUPERMARKET BRAND GUIDE

Bread Flour: King Arthur Unbleached Bread Flour
12.7% protein creates open airy alveoli without kneading. •
📍 Flour/baking aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Stir and Ferment

⌚ 2h (120m)

Mix flour, yeast, salt, and water with a spatula until shaggy dough forms. Cover and ferment 2 hours.
✓ Checkpoint: Bubbly dough doubled in size.
- 2

Stretch and Shape

⌚ 30 min

Perform 4 stretch-and-folds. Shape into a round boule on parchment paper. Rest 30 minutes.
✓ Checkpoint: Taut round dough ball.
- 3

Preheat Dutch Oven

⌚ 30 min

Preheat Dutch oven with lid inside oven to 450°F (230°C).
✓ Checkpoint: Smoking hot cast iron.
- 4

Slash and Bake

⌚ 40 min

Score dough top deeply. Transfer with parchment into the 450°F (230°C) Dutch oven, bake covered for 25 minutes, then remove lid and bake uncovered at 425°F (220°C) for the final 15 minutes until deeply golden crisp.
✓ Checkpoint: Crispy crust that crackles loudly.

🛡️ **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.

👁️ **MASTER DONENESS CHECKPOINT:**
Sounds deeply hollow when tapped on bottom, with a blistered golden ear.

🔬 **WHY IT WORKS:**
Steam Trap Baking: Baking inside a preheated Dutch oven traps escaping moisture, allowing optimal oven spring before crust hardens.

⚠️ **TROUBLESHOOTING:**
Crust is chewy not crisp: Bake uncovered for the final 15 minutes at 425°F to set crispness.