

Classic Dutch Oven Bread



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Ingredients

3 cups (381 grams) bread flour
1 cup (130 grams) whole wheat flour
1 tablespoon (9 grams) kosher salt
2 $\frac{1}{4}$ teaspoons (7 grams) instant yeast
1 $\frac{3}{4}$ plus 2 tablespoons (425 grams) warm water (105°F/41°C to 110°F/43°C)
Corn four, for dusting

Method

1. In a large bowl, stir together bread flour, whole wheat flour, salt, and yeast. Add 1 $\frac{3}{4}$ cups plus 2 tablespoons (425 grams) warm water, and stir with hands until fully incorporated a sticky dough forms. (Alternatively, place bread

flour, whole wheat flour, salt and yeast in the bowl of a standard mixer fitted with the paddle attachment. Add 1 3/4 cups plus 2 tablespoons [425 grams] warm water, and beat at medium speed until a stick dough forms, about 30 seconds.)

2. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours.. Then, refrigerate for at least 2 hours (preferably overnight) or up to 5 days.*

3. Turn out dough onto a lightly floured surface, and gently press dough just to level and even it out. Starting on the left side of the dough and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over and using both hands, cup dough and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round.

4. Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for one hour.

5. When dough has 30 minutes left to rise, place a 6 to 7 quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).

6. Carefully removed hot Dutch oven from oven, remove lid, and quickly turn bread into Dutch oven so the seam is now on the bottom. Score top of bread (being careful not to touch the sides of the hot Dutch oven). Cover with lid and place back in oven.

7. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 10 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

Notes

* The longer the dough stands, the more the flavor will develop.

Source: Bake From Scratch (Servings: 28 | Yield: One 28 ounce loaf)