

NO KNEAD BREAD

FEATURING WST MUSHROOM SEA SALTS

ingredients

- 3 cups all purpose flour
- 1 3/4 tsp WST sea salt (ANY KIND YOU WANT--my favorite ones to use are any of the mushroom line)
- 1/2 tsp active dry yeast
- 1 1/2 cups room temperature water
- 3/4 cup chopped fresh rosemary



directions:

1. In a large bowl mix flour, WST sea salt, rosemary and yeast together. Mix in the water and use a spatula to blend until well combined. Again, Make sure the dough is sticky but not watery. I like to add my water a little at a time to make sure it is just right.
2. Cover bowl and allow to sit on the counter overnight, at least 12hrs.
3. Preheat oven to 450 F degrees. While oven is heating, place your Dutch Oven in the oven to allow it to preheat as well.
4. Remove pot from oven and remove the lid from it.
5. Dust your hands with flour and sprinkle some over the top of the dough in the bowl. With your floured fingers (say that 5 times fast) separate the dough from the sides of the bowl and form into a ball. This is a no knead recipe, but you may have to fold it a couple times to get it to form the shape you want. Place the dough into the bottom of your Dutch Oven.
6. Bake for 30 minutes with the lid on, then remove the lid and bake another 15-20 minutes until the bread is golden brown.
7. Remove from the oven and allow to cool. You can cut it up now to enjoy immediately or you can pop the whole thing into the freezer to keep for later.

Inspired by The Cookie Rookie's Rosemary Sea Salt Dutch Oven Bread

