



**1** Rest the dough for 15 minutes.



**2** Flour a kitchen towel well, and transfer the gently rounded dough onto it with the seam side down. Dust the dough with flour, just enough to leave a fine layer on the surface.



**3** Close the towel by folding it gently over the dough. Make sure to leave room for it to expand.

**4** Final proof the dough 1–2 hours at 20–24 °C / 68–75 °F.

**5** Meanwhile, preheat your oven and the prepared pot you will be baking the bread in to 245 °C / 470 °F (you can use a Dutch oven, cast-iron combination cooker, or clay pot).



**6** Transfer the dough carefully from the towel to the hot pot. Turn the dough over as you transfer it so that it lands seam side up—this way, you don't have to score it.

*This no-knead method and recipe prove that it's hydration and time, rather than using a mixer, that develop gluten in a dough. Mixers only speed up the process.*



**7** Immediately place the lid on the pot, put it back in the oven, and close the oven door.

**8** Bake for 30 minutes with the lid on, then 15–30 minutes with the lid off.

**9** Cool on a wire rack or metro shelf.

For baking 1 kg / 2.2 lb of dough (boule), we recommend that your cast-iron Dutch oven have a 5.7 L / 6 qt capacity and that it measures 29 cm / 11.5 in at its widest and 12.5 cm / 5 in tall (when both the skillet and pot are assembled). To make smaller boules (850 g / 30 oz), you should use a 2.8 L / 3 qt capacity that measures **25 cm** / 10 in at its widest and 10 cm / 4 in tall when both the skillet and pot are assembled.

For more on baking in Dutch ovens, see page 376.

