

Miele GALLERY

ON BANK

ARTISAN BREAD

INGREDIENTS

3 cups lukewarm water
1 ½ tbs granulated yeast
1 ½ tbs kosher or other coarse salt (adjust to your taste)
6 ½ cups unbleached all-purpose flour
Cornmeal for the pizza peel

PREPARATION

Mix with a spoon in a food-safe bucket until all the flour has been incorporated. Let it rise on your counter for 2 hours and put it into the fridge for up to two weeks.

Put the cornmeal on the pizza peel or another flat surface that will slide onto your baking stone and set aside.

Cover your hands with lots of flour and tear off a chunk of dough, about the size of a grapefruit.

Shape into a long loaf or a boule, with the rough parts on the bottom. Let the loaf rest for 1 hour on the counter.

Preheat oven to 400 with a shallow pan underneath the baking stone.

Fill the shallow pan with 2 cups of lukewarm water and slide the loaf onto the stone.

Bake until golden brown and hollow sounding when you tap it, about 20 to 30 minutes depending on the size of the loaf.

This recipe makes several loaves to bake as needed.

****Do not use the glass tray for the water when using the speed oven as it will crack****

