



# No Knead Bread

- 7 Cups + 2 1/2 Tbsp (905g) Lighthouse Bread & Pizza Plain Flour
- Or Lighthouse Premium All-purpose Plain Flour
- 2 1/2 Cup (680ml) Water, lukewarm
- 1 Tbsp Salt
- 2 X 7g Lighthouse Yeast + Bread Improver sachet

\*It is important for the ratios of water to flour is accurate, thus it is recommended to weigh out the amounts of ingredients.

Combine all the dry ingredients into a large mixing bowl (preferably ~6L food-safe bowl/ container).

Pour measured amount of lukewarm water into the mixing bowl.

Using a wooden spoon, mix and stir the dough. The dough will be sticky not resembling a typical bread dough. Mix until dough is well-combined.

Cover the mixing bowl with a lid or cling wrap and leave the dough to rise at room temperature for approx. 2 hours. Thereafter, refrigerate the dough for at least 2 hours or up to 7 days.

The longer the dough has been in the refrigerator, the tangier the bread would be.

Prior to baking the bread, sprinkle some flour on the top of the dough and lightly grease your hands. Pull off about ~400-450g of the bread dough and transfer it to a well-floured surface.

On the well-floured surface, round the bread dough into a large ball or into any shape desired. Transfer the bread onto a lined baking tray.

Cover the bread dough with a clean damp tea towel and leave the bread dough to warm to room temperature and rise slightly (approx. 60 minutes or longer dependent on the surrounding temperature).

Preheat oven to 240 C Conventional/ 220 C Fan forced while the loaf rests.

When ready to bake, sprinkle the top of the bread again with flour and take a sharp knife and make a cut on the surface of the bread about 1-2 times across, making the cut about ~1 cm deep.

Place a tray with 1 cup of water on the bottom of the oven, continue to place the bread in the oven and bake for about 25- 30 minutes, until the surface turns deep golden brown in colour.

Remove bread from the oven, and transfer to a cooling rack until completely cooled