

French Bread Boule (Dutch Oven)

3 cups Flour (see links below)
1.5 teaspoons Salt
1/4 teaspoon instant or rapid-rise Yeast
1.25 cup water (room temperature)

Whisk flour, salt and yeast in large bowl.
Slowly fold water into mix using rubber spatula.
Cover bowl tightly with plastic wrap and let sit 8-18 hours room temp.

Lay 18x12 parchment paper on counter. Spray with vegetable oil.

Knead dough for a minute on floured counter until smooth & elastic.
Shape dough into ball by pulling edges into middle.
Transfer seam-side down to parchment paper.

Lower into Dutch oven using parchment paper as sling.
Cover and let rise until loaf has doubled in size and springs back minimally when poked gently with knuckle, 1.5-2 hours.

Using razor blade or sharp paring knife at 30 degree angle, make two 5" long 1/2 " deep slashes in cross shape. Cut swiftly with fluid motion.

Cover pot, put in cold oven, turn oven to 425 degrees, 25-30 minutes.

Uncover pot, cook 20-25 minutes more until golden brown.

Remove from pot using parchment paper, transfer bread to wire rack.
Let cool 3 hours before serving.

Traditional Recipe [TasteOfArtisan.com/french-baguette-recipe](https://tasteofartisan.com/french-baguette-recipe)

Traditional Italian Bread Makers video - 10 min
<https://vimeo.com/834908782?fl=ip&fe=ec>

Dutch Oven French Boule - <https://www.youtube.com/watch?v=oJe4Lfu7fTY>

Non-GMO Artisan Flours

The French Kitchen - <https://tfkcc.com>
Hayden Flour Mills - <https://haydenflourmills.com/>
Cairnspring Mills - <https://cairnspring.com/>