No-knead bread

Recipe by V-ZUG LTD



Preparation	20 Mins
Resting time	12 Hrs 30 Mins
Cooking time	45 Mins
Piece	1
Appliance	CombiSteamer V6000 45 from 2021

With a crisp crust and an aromatic crumb, this no-knead bread is a winner – as the name says, it does not need kneading! The long proofing time allows the dough to develop an intense aroma before being baked in a hot oven. A quick and easy recipe for home-made bread!

Dough

300 g wholemeal wheat flour

200 g semi-white flour

2 tsp salt (about 14 g)

5 g yeast, crumbled

500 ml water

Dough

Mix the wholemeal flour and semi-white flour with the salt in a bowl. Mix in the yeast. Pour in the water and with a wooden spoon stir until a sticky dough forms. Cover the dough and leave to rest at room temperature for around 12 to 18 hours.

Shaping

Take the dough out of the bowl, place on a well-floured work surface, lift the dough from the work surface all-round using a dough scraper, stretch it gently upwards, fold into the middle, turn slightly, repeat, then leave to rest for about 5 minutes. Gently ease the dough from the work surface, with the seam facing down slap the dough back down onto the work surface, then use the palm of your hands to roll it into a compact ball. Place the dough in a well-floured proofing basket, cover and leave to rise for about 30 minutes.

Baking

Put the casserole pot without a lid on a wire shelf in the cooking space and preheat at 230 °C using the professional baking flour-dusted mode. Remove the casserole pot from the cooking space, gently turn the bread out of the proofing basket into the casserole pot, return immediately to the cooking space and bake for about 45 minutes.

(Pre-)heat cooking space to 230 °C with Professional baking rustic

Put the pastry in

Professional baking rustic 230 °C for 45 Mins

Tips

A 25-cm loaf tin lined with baking paper can be used in place of a casserole pot.

Accessories

Casserole pot without lid

Wire shelf

Additional information

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