No-knead bread

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	1

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

Additional information

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