

Amazingly Simple No Knead Ciabatta

Ingredients:

500g unbleached bread flour

2 teaspoons instant yeast

1 1/2 teaspoons salt

475mls lukewarm water

Method:

Whisk flour, yeast and salt together in a large bowl. Pour in the warm water to make a quite sticky dough and mix together until well incorporated. Cover and leave in the fridge overnight.

Next day, line a flat baking tray with baking paper and a light sprinkling of flour. Using a dough scraper, pull the dough away from the bowl and scrape onto the tray in an oval loaf shape. Sprinkle lightly with flour.

Place tray in a COLD oven and set to 220° fan forced. Bake for 50 minutes until loaf is well coloured and bread sounds hollow when tapped. Cool on a wire rack.