



Wild Hive Farm

Community Grain Project

No-Knead Bread

Ingredients

1 lb - Wild Hive Bread Flour 00
12 oz—Water
1/4 tsp - Yeast *or* 4oz-Ferment*
1 1/2 tsp —Salt

Baking Notes

Preheat Oven to 350°
Bake Time: 20-30min
*Ferment is 50/50 water and flour.

Procedure

Mix all ingredients in a bowl, cover and let rest 8-12 hours.

Place dough on floured work bench and fold inward into thirds. Cover and rest for fifteen minutes. *Check dough for gluten development by stretching over fingertips checking for windowpane that does not easily break.* Repeat folding and resting until windowpane present.

Rest for 15 minutes and then fold and form into desired loaf or flatbread. Place in or on baking pan. At this point, egg wash and garnish dough. Cover and proof (rest covered in warm space) until dough has doubled.

Bake for 20 to 30 minutes, until internal temperature 200°.

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