



## No Knead Artisan Boule

Gaggenau Appliances: EB/BO/BX/BOP  
Ovens

Heating Mode(s): Dough Proofing /  
Baking Stone

Temperature(s): 85°F / 475°F

Required Accessories: Heating Element +  
Support Rack + Baking Stone + Pizza Peel +  
large bowl

Preparation Time: 15 minutes

Proofing and Baking Time: 1 hour proofing +  
4 hours + 30 minutes or overnight resting +  
30 minutes baking

### For the bread dough:

3 cups (750 ml) unbleached all-purpose flour

¼ tsp (1 ml) instant yeast

1 ¼ tsp (6 ml) Kosher salt

¼ tsp (1 ml) red wine vinegar

EVOO as needed

### Cooking tip:

No knead bread really means no kneading. The dough is quickly mixed together by hand and set in the oven to proof for one hour, then rested for four hours or overnight in the refrigerator. When ready to bake, simply shape the bread and let it sit at room temperature for 30 minutes (1 hour if refrigerated) before baking on the Baking Stone.

### To make the bread dough:

Slide the large rack onto the bottom rails of the oven. Using the left control knob, set the oven to the **Dough Proofing** mode. Using the right control knob, reduce the oven temperature to 85°F. In a large bowl, combine flour, salt and yeast, add the vinegar and water and mix by hand until a shaggy dough forms. Place the bowl in the oven to proof for 1 hour or until doubled in size. Remove from the oven, cover the bowl with a flour sack towel or plastic wrap and set aside for four hours or overnight in a cool spot in the kitchen or refrigerator.

### Shaping and baking the boule:

30 minutes before baking, lightly flour the pizza peel and set aside. Turn the dough onto a lightly oiled work surface using a plastic scraper to help ease it from the bowl. Using the scraper, fold the dough over on itself once or twice to form a boule shape. Gently slide your hand under the dough and transfer it to the pizza peel, cover loosely with a flour sack towel or plastic wrap and rest for 30 minutes.

Insert the Heating Element into the rear receptacle of the oven. Set the Baking Stone onto the Support

Rack and slide onto bottom rails in the oven. Using the left control knob, set the oven to the **Baking Stone** mode. Using the right control knob, set the temperature to 475°F.

Use a sharp knife to score the top of the bread and slide it onto the Baking Stone and bake for 30 - 35 minutes until evenly brown. Tap the bottom of the bread before removing from the oven, a hollow sound indicates it has baked through. Remove from the oven and set aside to cool.

**Tip:** This crusty bread is delicious toasted, keep it fresh by storing in a plastic bag or cut into slices and freeze the slices to have on hand.