

## Artisan Bread

### Ingredients

560 grams bread flour  
190 grams wheat flour  
600 grams water, 98° F  
17 grams kosher salt  
3 grams active yeast

### Directions

Mix flour and water, rest 10 mins.  
Sprinkle salt, yeast, and mix 4-5 mins.  
Cover and proof in a warm dark place  
for 15-20 mins. Fold dough over itself  
5 to 6 times. Cover and proof for  
another 45-60 mins. Fold dough over  
itself 5 to 6 more times. Cover and  
proof for another 2 hours, until triple  
in size. Dust a clean surface and fold  
dough over itself in thirds 4 times.  
Mold into a ball. Place in a floured  
Benetton, cover, proof 60 minutes.  
Place empty dutch oven into oven on  
475° F for 30 minutes. Line dutch oven  
with parchment paper. Flip dough into  
oven, cover with lid. Bake 30 mins.  
Cool 30-60 mins before slicing.