

# DINNERLY



## No-Knead Breads: Rustic Loaf & Seeded Loaf

Scratchmade x Dinnerly



5h



2 Servings

You don't have to go to pastry school to bake like a pro. This baking kit is the key to making two loaves, one rustic and one seeded, that'll make you feel like a true breadwinner. Follow steps 1–5 to make the rustic loaf, then repeat the instructions to make the seeded loaf, using the adjustments detailed in step 6. We've got you covered!



### WHAT WE SEND

- 8 (5 oz) all-purpose flour <sup>1</sup>
- 2 (¼ oz) instant yeast
- 1 oz pumpkin seeds
- 1 oz sunflower seeds
- 2 (¼ oz) fennel seeds
- 4 (¼ oz) caraway seeds
- 8 (¼ oz) pkts toasted sesame seeds <sup>11</sup>

### WHAT YOU NEED

- kosher salt
- all-purpose flour <sup>1</sup>

### TOOLS

- large Dutch oven or ovenproof pot (5+ quarts)
- parchment paper

### ALLERGENS

Wheat (1), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 190kcal, Fat 3g, Carbs 36g, Protein 6g



#### 1. Mix dough

In a large bowl, stir together **half of the flour**, **1¼ teaspoons yeast**, and **4½ teaspoons salt**. Add **1¾ cups water**; stir with a wooden spoon until no dry flour remains and a sticky, shaggy **dough** has formed. Cover and let rest for 30 minutes.

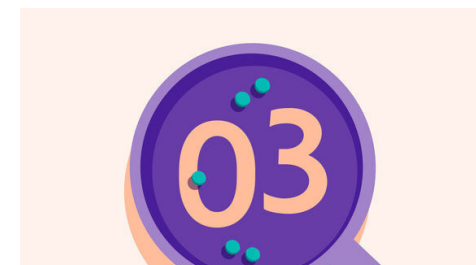
See step 6 for seeded loaf variation.



#### 2. First proof & chill

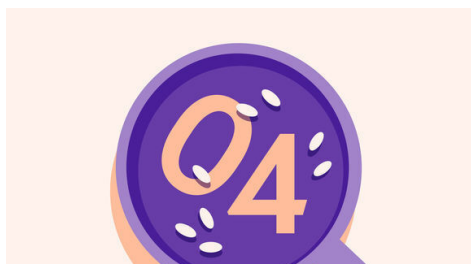
Using a wet hand, fold **dough** over itself by lifting and folding an edge toward the middle. Rotate bowl 45 degrees and fold dough again; repeat rotating and folding motion 4 more times. Cover bowl and rest for 30 minutes. Repeat entire rotating and folding process once more.

Cover bowl with plastic wrap; refrigerate at least 12 hours or up to 3 days.



#### 3. Shape dough

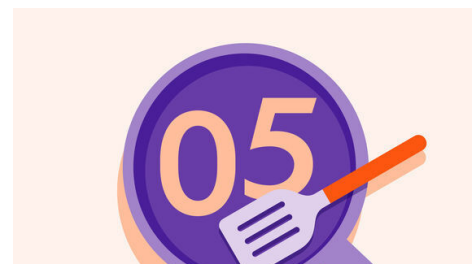
Generously **flour** a clean work surface. Use fingertips or a bench scraper to turn **dough** out onto floured surface. Shape into a ball by pulling edges toward the middle. Flip dough, seam-side down, onto an unfloured work surface. Using palms of your hands, gently tuck dough underneath itself until the surface is smooth and taut.



#### 4. Second proof

Generously dust a clean kitchen towel on one side with **flour**. Line a medium bowl with towel, floured-side up. Add **dough**, seam-side down. Cover and let dough rise until it roughly doubles in volume and does not readily spring back when poked with a finger, 1½–2 hours.

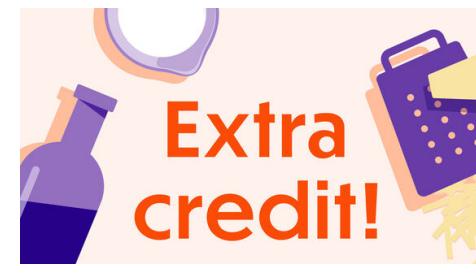
30 minutes before baking, preheat oven to 500°F with a large Dutch oven or ovenproof pot on a rack in the center.



#### 5. Bake & serve

Turn **dough** out onto a sheet of parchment paper; remove towel. Using parchment as a sling, lower dough and parchment into preheated pot. Cover with a lid or foil; bake on center oven rack, 20 minutes. Remove lid; lower oven to 450°F and bake until well browned, 15–25 minutes more.

Let **loaf** cool completely before slicing and serving. Enjoy!



#### 6. Seeded loaf instructions

In step 1, stir **pumpkin seeds**, **sunflower seeds**, and **half each of the fennel, caraway, and sesame seeds** into **flour mixture**. Stir in **1¾ cups + 2 tablespoons water**. In a small bowl, stir together remaining seeds; set aside for step 5.

In step 5, after flipping **dough** onto parchment, brush surface with **water** and sprinkle with **remaining seeds**. Continue recipe as instructed.