

"NO-KNEAD" BREAD BY JIM LAHEY, SULLIVAN STREET BAKERY

Ingredients:

3 cups all-purpose or bread flour, more for dusting
1¼ teaspoons table salt
¼ teaspoon instant or other active yeast
olive oil (for coating)

1⅓ cup cool (55 to 65°F) water
Flour, cornmeal or wheat bran, as needed

Time: About 1½ hours plus 14 to 20 hours rising

Directions:

1. In a medium bowl, stir together the flour, salt, and yeast. Add the water and, using a wooden spoon or your hand, mix until you have a wet, sticky dough (about 30 seconds). Make sure it's really sticky to the touch; if it's not, mix in another tablespoon or two of water. Lightly coat the inside of a second medium bowl with olive oil and place the dough in the bowl. Cover the bowl with plastic wrap and let the dough rest 12 hours at room temperature (about 72°F), out of direct sunlight, until the surface is dotted with bubbles and the dough is more than doubled in size. This will take a minimum of 12 hours and up to (Jim's preference) 18 hours. The slow rise - fermentation - is the key to flavor.
2. When the first fermentation is complete, generously dust a work surface (a wooden or plastic cutting board is fine) with flour. Use a bowl scraper or rubber spatula to scrape the dough onto the board in one piece. When you begin to pull the dough away from the bowl, it will cling in long, thin strands (this is the developed gluten), and it will be quite loose and sticky - do not add more flour. Use lightly floured hands or a bowl scraper or spatula to lift the edges of the dough in toward the center. Nudge and tuck in the edges of the dough to make it round.
3. Place a cotton or linen tea towel (not terry cloth, which tends to stick and may leave lint in the dough) or a large cloth napkin on your work surface and generously dust the cloth with wheat bran, cornmeal, or flour. Use your hands or a bowl scraper or wooden spatula to gently lift the dough onto the tea towel, so it is seam side down. If the dough is tacky, dust the top lightly with wheat bran, cornmeal, or flour. Fold the ends of the towel loosely over the dough to cover it and place it in a warm, draft-free spot to rise for 1 to 2 hours. The dough is ready when it is almost doubled. If you gently poke it with your finger, making an indentation about 1/4 inch deep, it should hold the impression. If it doesn't, let it rise another 15 minutes.
4. Half an hour before the end of the second rise, preheat the oven to 475°F, with a rack in the lower third position, and place The Bread Dome in the center of the rack.
5. Using pot holders, carefully remove the preheated Bread Dome from the oven and uncover it. Unfold the tea towel, lightly dust the dough with flour or bran, lift up the dough, either on the towel or in your hand, and quickly but gently invert it into the Bread Dome, seam side up. Use caution - the Bread Dome will be very hot. Cover the dome and bake for 30 minutes.
6. Remove the lid and continue baking until the bread is a deep chestnut color, but not burnt, 15 to 30 minutes more. Use a heatproof spatula or pot holders to carefully lift the bread out of the pot and place it on a rack to cool thoroughly. Don't slice or tear into it until it has cooled, which usually takes at least an hour. Enjoy!

Yield: One 1½-pound loaf.

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"No-Knead" Bread recipe adapted from Jim Lahey's book, My Bread

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Superstone®

The Bread Dome™ Recipes

By Sassafras®



USE & CARE OF THE BREAD DOME

The Bread Dome is made of stoneware and fired at a temperature of approximately 2200°F. As a result of this high firing, the porosity of the stone body is quite low, so it does not have to be soaked.

The glazed bottom of The Bread Dome allows you to use it for bread baking and roasting chickens, meats, fish and seafood dishes, without worry that the stoneware will absorb the flavors of the foods you are baking. The glaze also has an inherent non-stick finish, although you may want to lightly spray it with cooking oil before baking or roasting. You also do not have to season The Bread Dome because of the glaze. The unglazed top is ideal for creating a dry environment, which when making bread, will help yield a crusty exterior and light crumb. The domed shape encourages a uniform circulation of hot air for an evenly browned crust. You will also note the small hole in the lid of the stoneware. This hole allows some steam to escape to ensure a crispier loaf.

You may put the base of The Bread Dome in the dishwasher, although hand-washing is recommended. The top of The Bread Dome must be hand washed WITHOUT SOAP, as the soap will absorb into the stoneware, imparting its taste in your food. The Bread Dome is also convection and microwave oven-safe.

Be very careful to avoid thermal shock conditions which include placing a frozen product into a hot Bread Dome, or taking the hot Bread Dome and placing it under cool water. Always allow The Bread Dome to cool to room temperature before washing it. Also, do not put The Bread Dome on a direct flame as it will break.

Stoneware is durable and versatile and a natural way to cook and bake. We hope that you'll enjoy The Bread Dome for years to come for a variety of your favorite recipes!

Sassafras wishes to extend a special thanks to Eric and Denyce Rusch of Breadtopia for their feedback and bread-baking expertise on the development of this product. Visit www.Breadtopia.com for tutorials and more delicious bread recipes!

HOME-STYLE HONEY WHEAT BREAD

Ingredients:

1 package active dry yeast	2 cups stone ground whole wheat flour
2 cups warm milk (about 110°F)	1 tablespoon salt
1/4 cup honey	2 tablespoons cooking oil or
3 to 4 cups unbleached all-purpose flour	melted butter, or egg glaze

Directions:

Dissolve the yeast with the milk and honey in a large mixing bowl; let it proof until foamy. Add 1 cup all purpose flour, whole wheat flour, salt and cooking oil; beat until smooth. Stir in remaining flour, 1 cup at a time, to make a firm dough. Turn out onto a lightly floured board; cover and let rest 10 minutes. Knead until smooth and elastic, adding flour as needed to prevent sticking, about 10 minutes.

Place in a greased bowl and turn to coat the surface. Cover and let rise in a warm, draft-free place until doubled in bulk (about 1-1/2 to 2 hours).

Preheat oven to 400°F for over 1 hour. Punch down the dough. Sprinkle bottom of The Bread Dome dish with wheat germ or corn meal. Shape dough into a round loaf and place it in the center of The Bread Dome base. Cover with Bread Dome lid and let rise in a warm, draft-free place until doubled in bulk (about 1 hour). Brush with melted butter or egg glaze. Reduce oven temperature to 375°F. and bake for 40 to 45 minutes, until loaf sounds hollow when tapped (remove cover for last 10 minutes of baking). Allow to cool on a wire rack.

MEDITERRANEAN OLIVE BREAD

Ingredients:

1 tablespoon active dry yeast	2 tablespoons fresh rosemary
¾ cup warm water (100°F)	1 cup pitted kalamata olives, cut in half
1 egg, beaten	1 tablespoon salt
4 tablespoons olive oil	3 cups bread flour
1 tablespoon sugar	

Directions:

Dissolve the yeast in the warm water in a large bowl. In a separate bowl, combine the beaten egg, olive oil (leave a bit extra to grease the bowl later), sugar, rosemary and olives and add the yeast/water mixture. Add flour and knead for 5 minutes. Let the dough rest for 15 minutes. Add salt and knead for another 5 minutes. Place dough in bowl greased with olive oil. Cover. Let rise for one hour in a warm spot (90°F).

Remove the dough. Knead it a bit. Form it into a ball and place on parchment paper. Loosely cover with a towel and place it in a warm spot for 30 minutes.

Pre-heat the oven to 400°F and let heat for one hour.

Put the dough into the bottom of The Bread Dome and slash the top of the loaf with criss-cross marks using a razor or very sharp knife before baking. Bake for 45 minutes until the loaf is a nice golden brown. Remove the loaf from the oven and allow it to cool for 1 or 2 hours before eating.

CLASSIC BEEF STEW

The Bread Dome lends itself beautifully to this recipe for a classic, hearty beef stew. The stoneware material holds the moisture while minimizing over-cooking.

Ingredients:

1 tablespoon flour	3 cloves garlic, crushed
1 1/2 tsp. salt	1 onion, sliced
1/2 teaspoon crushed black pepper	1 stalk celery, sliced
2 lbs. beef stew cubes	1/4 teaspoon oregano
1 (32 ounce) can tomato juice or V-8 cocktail	4 carrots, sliced
1 beef bouillon cube	5 medium potatoes, cubed

Directions:

Preheat oven to 250°F.

In a the bottom of the The Bread Dome, blend salt and pepper, flour, oregano and one crushed beef bouillon cube. Mix in beef until well-coated. Stir in tomato juice. Add garlic, onion, celery, oregano, carrots and potatoes. Serve with egg noodles.

Cover and bake for about 4 hours.

DELICIOUS, FAST & EASY ROAST CHICKEN

The secret to this chicken is to roast it quickly at a high heat to lock in moisture while giving the chicken a very crispy skin. The stoneware will help accomplish this task, resulting in a succulent, delicious dish!

Ingredients:

1 whole chicken
salt
pepper
fresh herbs (choose one or all, such as rosemary, sage, parsley, thyme, chervil, or garlic)
1 lemon, quartered
1 tsp olive oil
1 can chicken broth (optional)

Directions:

Preheat oven to 500°F with The Bread Dome BASE ONLY on a low rack in the oven. While the oven is preheating, stuff the chicken with your favorite herbs and the quartered lemon, salt and pepper. Brush the chicken with olive oil and salt and pepper the skin as well. When the oven reaches 500°F, remove the base and place the chicken, breast side up, in the base of The Bread Dome. Roast for 10 minutes, then reduce heat to 450°F. Bake uncovered for about 1 hour and 15 minutes or until juices run clear when pricked. Let the chicken rest for 10 minutes before carving.

If you want to add a clear gravy, transfer liquid from roaster base to a metal pan and put on stovetop. Add chicken broth, salt, pepper and stir. Separate fat with a separator and serve in a gravy dish. Serve with wild rice or roasted potatoes.