

GLUTEN FREE BREAD

INGREDIENTS FOR THE STARTER:

- 90g King Arthur Gluten free Bread Flour (**sifted**)
- 170g Water (lukewarm)
- ¼ tsp Instant Yeast

INGREDIENTS FOR THE DOUGH:

- All the starter
- 210g King Arthur Gluten free Bread Flour (**sifted**)
- 170g Water (lukewarm)
- ½ tsp Instant Yeast
- 2 tsp Granulated Sugar
- 1-1/2 tsp Salt

PROCEDURE:

- Mix the starter ingredients until combined.
- Cover and let it rest for 2-24 hrs.
- Combine the started and the dough mix together.
- Cover and let it rest for 20 mins.
- Stretch and fold on a lightly oiled surface every 30 mins for the next 2 hours.
- Cover and let rest for 30 mins.
- Turn the dough out onto a lightly floured counter.
- Then shape it into a ball.
- Place it in a proofing basket for proofing for 30-40 minutes until puffy.

BAKING:

- First, place the Dutch oven with the lid in your oven and pre heat it to 450F for 30 minutes.
- Take the dough out of the proofing basket and invert it on to parchment paper.
- With a lame, score the dough swiftly with one stroke.
- Transfer the dough still on the parchment paper into the pre heated Dutch oven.
- Bake it for 40mins covered

- Remove the lid of the Dutch oven and bake it for another 20-30 minutes, keeping an eye on it to make sure the color of the crust is to your liking. When the interior temperature of the loaf reaches 190-200F., it is done.
- Remove it carefully from the Dutch oven and place it on a cooling rack at least 1 hour.
- **ENJOY IT!**