White Loaf Bread

500 grams bread flour

400 grams water

1 1/4 teaspoons salt

2/4 teaspoon yeast

Weigh out flour on a kitchen scale.

Weigh water.

Combine flour, salt and yeast in a large bowl.

Add water and combine with a rubber scraper.

Cover with plastic wrap and let sit on counter 12-18 hours.

Preheat dutch oven for 45 minutes at 450.

Place liner or parchment in bottom of pan.

Scrape dough into pan and cover with lid.

Bake 40-50 minutes at 450.

Uncover and bake another 10 minutes.