

Big Green Egg Artisan Bread

All ingredients are weighed for consistent results. Use a good quality kitchen scale for precise measurements. Even the liquid ingredients need to be weighed – do not use fluid ounces.

Prepare bread dough 8 to 20 hours before cooking.

Steps: Prepare dough, let sit for at least 8 hours, knead bread, rise bread, cook bread, eat bread.

15 Ounces of All Purpose Flour

½ Teaspoon of Rapid Rise Yeast

1 ½ Teaspoons of Table Salt

7 Ounces Water (room temperature)

3 Ounces Mild Beer (room temperature)

1 Tablespoon White Vinegar

*¼ Cup of Uncooked Rice (only for baking the bread)

Combine all dry ingredients (except rice) in a large bowl. On the scale, use a large measuring cup and weigh water and beer. Stir in vinegar. Pour wet ingredients into dry ingredients. Using a rubber spatula, fold mixture together scraping the sides of the bowl. When dough comes together - let it sit for 8 – 20 hours.

Use a skillet or pot and line with parchment paper with plenty of excess hanging over the edge. Spray paper with non-stick spray. Note: this is not what you'll be cooking your bread in.

Sprinkle flour on counter or cutting board, turn dough out and knead dough 15 times. Shape into ball and place on parchment paper. Spray top of dough with non-stick spray and cover with plastic wrap, set in warm place for 2 hours to rise.

Start fire in Big Green Egg – use place setter – flat side down – set grill on edges.

Adjust air to get your Big Green Egg to 500 degrees. Place a cast iron Dutch oven on the center of the grate, put cover on Dutch oven and then close Big Green Egg. Dutch oven must preheat for at least for 30 minutes at 500 degrees.

When dough has spent 2 hours rising after the kneading process – it's ready to bake.

Take a sharp knife and make a slit (4 inch by ½ inch deep) in the top of the bread and sprinkle top lightly with flour.

Open lid to Big Green Egg, remove lid to Dutch oven and toss in ¼ cup of rice in bottom of Dutch oven and distribute evenly.

Using parchment as a sling, lift dough by the parchment and carefully set inside Dutch oven on top of rice.

Cover Dutch oven and close lid to Big Green Egg. Reduce temperature of Big Green Egg to 425 degrees. Cook dough for 30 minutes.

After 30 minutes – remove lid to Dutch oven and then close Big Green Egg to finish baking. Bake for approximately 20 to 30 minutes longer until center of bread registers 210 degrees with instant read thermometer.

Using edges of parchment, lift bread out and set on to cooling rack to cool for up to two hours. Most people can only wait about 10 minutes!