

No Knead Artisan Bread Recipe

Prep Time: 3 hours

Cook Time: 25 minutes

Total Time: 3 hours 25 minutes

Ingredients

- 1 1/2 cup warm water 100° F.
- 1/2 Tbsp kosher salt
- 3/4 Tbsp active dry yeast (or 2 1/4 tsp)
- 3 cups better for bread flour OR unbleached all-purpose flour + extra flour for dusting

What you will need:

- Parchment paper
- 2 Tbsp Cornmeal optional

Instructions

1. Add 1 1/2 cups of warm water and 1/2 Tbsp of salt to a large bowl. Sprinkle 3/4 Tbsp of yeast over the top and let it sit 1-2 minutes, then stir.
2. Measure out exactly 3 cups of flour (fill the measuring cup and scrape off the top with the back of a knife) and add flour to the bowl.
3. Using a spatula, stir the mixture until it all comes together and is well blended. Cover dough with plastic wrap or lid and let it rise at room temperature 2 hours. It rises about 2-3 times in volume.
4. Line a cutting board with parchment paper and generously dust with flour. Scrape dough out of the bowl with spatula onto the floured surface.
5. With well-floured hands, fold the dough in half, then fold the dough in half again. Dust the dough generously with flour, lift it up and form a ball in your hands. Sprinkle the parchment paper with 2 Tbsp of corn meal (if using) extending about 1" past the border of the dough since it will expand. Place the dough over the floured parchment paper, seam side down. Let it rise on the counter uncovered for 40 min.
6. Set up two shelves in the oven. The middle rack for the bread and the bottom rack for the water pan. For the bread, use a rimless cookie sheet, or use the back side of a rimmed cookie sheet. About 10 min before the dough has finished rising, preheat the oven and the cookie sheet to 450° F. Heat up 1 cup water. Once dough is ready to bake, cut three strips across the top with a serrated or very sharp knife.
7. Once the oven is preheated, place metal baking dish on bottom rack and pour 1 cup hot water in that baking dish. Slide the dough with the parchment paper onto the hot cookie sheet and bake at 450° F for 20-25 min or until golden brown. Remove from oven and let it cool almost to room temp before cutting into it.

Recipe Notes

Never cut freshly baked bread while it's still hot, the steam will escape and the bread will seem doughy.

Charcuterie Board Ideas:

Local Honey
Preserves of Choice
Pears
Apples
Grapes
Nuts – Candied and Plain Roasted

Cheese -

Goat Cheese
Brie
Gorgonzola
Goat Cheese w/Cranberries
Mozzarella
Pecorino Romano

Meats -

Prosciutto
Salami
Soppressata
Capocollo
Pepperoni

Marinated Olives
Artichoke hearts

Pumpkin Hummus –

Grab your favorite brand of hummus and one can of pure pumpkin *not pumpkin pie mix*
Pour hummus into bowl and gently fold in half of the can of pumpkin. Blend in ¼ tsp. of
cinnamon, ¼ tsp. ginger and ½ tsp of honey. Mix well and serve.

Italian Lentil Soup –

INGREDIENTS:

- 2 tablespoons extra-virgin olive oil
- 2 cups diced white onion (about 1 large onion)
- 1 cup diced carrots (about 2 large carrots, peeled)
- 1 cup diced celery (about 2 celery stalks, leaves removed)
- 4 cloves garlic, peeled and minced
- 7-8 cups vegetable or chicken stock
- 1 cup rinsed lentils (red, green or brown)
- 1 (15-ounce) can fire-roasted diced tomatoes
- 2 bay leaves
- 1/4 teaspoon dried thyme
- 1/4 teaspoon freshly-ground black pepper
- pinch of crushed red pepper
- 2 cups roughly-chopped collard greens
- optional toppings: freshly-grated Parmesan cheese, finely-chopped fresh parsley or basil

DIRECTIONS:

STOVETOP DIRECTIONS:

1. Heat oil in a large stockpot over medium-high heat. Add onion, carrots and celery, and sauté for 6-7 minutes, stirring occasionally, until the onion is soft and translucent. Add the garlic and sauté for an additional 1-2 minutes until fragrant, stirring occasionally.
2. Add the stock, lentils, tomatoes, bay leaves, thyme, black pepper, and crushed pepper, and stir to combine. Continue cooking until the mixture reaches a simmer.
3. Reduce heat to medium-low and cover the pot partially with the lid. Keeping the soup at a low simmer, continue cooking for about 25-30 minutes or until the lentils are tender and cooked through, stirring occasionally.
4. Stir in the collard greens and continue cooking for 5 minutes or until the greens have softened.
5. Taste, and season with additional salt and pepper if needed. Remove the bay leaves.
6. Serve warm, garnished with optional toppings if desired.
7. This soup can also be refrigerated in a sealed container for up to 3 days, or frozen for up to 3 months.

SLOW COOKER DIRECTIONS:

1. Add the first 12 ingredients (through the red pepper) to a large 6-quart slow cooker and stir to combine. Cook for 4-5 hours on high **or** 8-10 hours on low, until the lentils are tender and cooked through.
2. Stir in the collard greens and continue cooking for 5 minutes or until the greens have softened.
3. Taste, and season with additional salt and pepper if needed. Remove the bay leaves.
4. Serve warm, garnished with optional toppings if desired.
5. This soup can also be refrigerated in a sealed container for up to 3 days, or frozen for up to 3 months.

Spanish Chicken & Patatas

INGREDIENTS

- 1 1/2 lbs chicken thighs
- salt
- ground black pepper
- 1/2 teaspoon smoked paprika
- 1 1/2 tablespoons lemon juice
- 1 tablespoon chopped parsley leaves
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 4 oz red onion, half an onion, sliced
- 8 oz baby potatoes, cut into halves
- 1/4 teaspoon salt or to taste
- 1 teaspoon brown sugar

Make sure your skillet is safe for high oven temps

DIRECTIONS

1. Preheat oven to 400F.
2. Rinse the chicken thighs with cold water, pat dry with paper towels. Season the chicken thighs with salt, pepper and paprika, on both sides of the chicken. Transfer the chicken to a big bowl, add the lemon juice and parsley to the chicken.
3. Heat up a skillet and add a little oil. Pan-sear both sides of the chicken until nicely browned (but not cooked through). Dish out and set aside. Add the remaining oil to the skillet, sauté the garlic and onions until the onion is slightly softened. Add the potatoes, salt and brown sugar, stir to combine well. Transfer the chicken and any juice into the skillet, arrange in between the potatoes and onions.
4. Bake the chicken and potatoes in the lower third of the oven for 30-40 minutes, or until the potatoes are cooked through. Serve immediately.

RECIPE NOTES

If the surface of the chicken gets too dark, cover it with aluminum sheet while baking.

Haricot Verts - French Green Beans with Butter and Herbs

Use fresh herbs if available. If not, you can use dried, but use a quarter as much.

INGREDIENTS

- 1 pound thin green beans (haricot vert), trimmed
- 1/4 cup red onion, chopped fine
- 3 Tbsp butter
- 2 Tbsp parsley, chopped fine
- 2 Tbsp fresh thyme leaves
- 2 Tbsp tarragon or basil, chopped fine
- 2 Tbsp chives, chopped fine
- Salt and pepper to taste
- Lemon wedges

Directions -

1 Blanch the green beans: Bring a large pot of salty water to a boil. Prepare a large bowl of ice water. Boil the beans for 2 minutes.

Plunge them into the ice water to stop the cooking and set the color. Drain the beans and pat dry on a cloth or paper towel.

2 Sauté onions: Heat the butter over medium-high heat in a large sauté pan. Cook the onions until translucent, about 2-3 minutes.

3 Add green beans: Add the green beans and sauté for 2-3 minutes, stirring often.

4 Add seasonings: Add all the herbs and some salt and pepper and toss to combine. Cook for 1 minute more.

Serve hot or at room temperature, with lemon wedges.

Lemon Granita –

INGREDIENTS

- 3 cups water
- 1 cup sugar
- 1 pinch salt
- 1 cup fresh lemon juice (juice of about 6 medium lemons)
- 1 ½ teaspoons finely grated fresh lemons, rind of (about the peel from 1 medium lemon)
- 2 teaspoons lemon extract

DIRECTIONS

- Combine 2 cups of the water with the sugar in a medium nonreactive saucepan; bring to a simmer over medium heat.
- Cook, stirring constantly, until the sugar is completely dissolved.
- Add the salt, stir, and remove the pan from the heat.
- Stir in the remaining water and let cool to room temperature.
- Cover and refrigerate for a minimum of 1 hour.
- Meanwhile, place a shallow metal 2 1/2 qt container (such as a large cake pan) in the freezer to chill.
- Add the lemon juice, lemon peel, and extract to the chilled sugar mixture; stir until well blended.
- Pour into the chilled metal pan.
- Place the pan in the freezer for 30-60 minutes, or until ice crystals form around the edges.
- Stir the ice crystals into the center of the pan and return to the freezer.
- Repeat every 30 minutes, or until all the liquid is crystallized but not frozen solid, about 3 hours.
- To serve, scoop the granita into chilled dessert bowls or goblets.
- (If the granita has become too hard, scrape it with a large metal spoon to break up the ice crystals.) Serve at once.
- *Advance Preparation: The granita can be stored, covered, for up to four days in the freezer, but it will have become frozen solid.*
- *To serve, either allow the granita to thaw in the refrigerator until you can scrape the crystals, or break it up into chunks and process with on/off motions in a food processor fitted with the knife blade until fairly smooth.*

FLOURLESS CHOCOLATE TORTE

Yields: 1 - 9" cake

Cake

- 1 ½ cup semisweet or bittersweet chocolate chips
- ¾ cup unsalted butter
- 1 cup and 2 tbs. granulated sugar
- ¾ teaspoon salt
- 1 ½ teaspoon espresso powder
- 1 ½ teaspoon vanilla extract
- 5 large eggs
- ¾ cup unsweetened cocoa powder

Glaze

- 1 ½ cup semisweet or bittersweet chocolate chips
- ¾ cup heavy cream

- 1) Preheat the oven to 375°F. Lightly grease a 9" round springform pans.
- 2) To make the cake: Put the chocolate and butter in a medium sized pot. Melt the chips and butter over low heat. Transfer the melted chocolate/butter to a mixing bowl.
- 3) Stir in the sugar, salt, espresso powder, and vanilla.
- 4) Add the eggs slowly, (add too quickly and they will cook) beating briefly until smooth. Add the cocoa powder and mix just to combine.
- 5) Spoon the batter into the prepared pan.
- 6) Bake the cake for 25 minutes; the top will have formed a thin crust.
- 7) Remove it from the oven and cool it in the pan for 5 minutes.
- 8) Loosen the edges of the pan with a table knife or nylon spreader and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing.
- 9) To make the glaze: Pour heavy cream into a medium pot. Bring to a boil. Add chips and whisk till smooth. Let cool for 5 minutes
- 10) Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.