



## Opa Willy's Bucket Dough

### The Almost-No-Knead Bread-and Pizza Dough

- Can be stored for 7 days
- Makes 6 x 12" thin-crust pizzas
- or 3 breads/baguettes



Here's a great, easy way to launch your bread-baking and Pizza career.

500 ml – 520ml = 2 ½ cups water 30° C ( 86° F )  
75 g = 1 pouch Opa Willy's Natural Sourdough  
16 g = 1 ½ tablespoon instant yeast (2 pouch bags)  
20 g = 1 tablespoon salt or 1 ½ tablespoons kosher salt  
700 g = 4 cups compacted All-Purpose flour  
200g = 1/2cup +2/3 cup compacted Whole Wheat flour\*

\*( when you use more whole wheat flour, you have to increase the water)

### The Dough:

1. Find a large (3,8 - 4L = 4 quart) bowl or bucket with a lid, for dough storage in the fridge. Lightly grease the bowl or bucket.
2. Place the water, Opa Willy's Natural Sourdough, the yeast and the salt into a bowl.
3. Add the Organic Flour Mix to the wet ingredients and stir to combine. Mix until there are no dry spots; the texture of the dough should be soft.
4. Knead the dough gently for a few minutes, by hand; it'll be very sticky. Or knead for 1 or 2 minutes in a food processor with hook. You can do it with a hand mixer with hook, too. Cover the container with the lid (but not air tight), and let the dough rest at room temperature for 2 hours.
5. Refrigerate overnight ( You can store this dough for up to 7 days in your fridge)

## The Standard Bread:

1. To bake bread: Scoop out approximately 454 g = 1 pound of dough. Place in a greased bread baking form or in a greased aluminium meatloaf form. Always handle the dough with wet hands!!
2. Let it rest for 45 minutes than cut two expansion slots in the top with scissors.
3. Put an oven save bowl with water in the oven and place the baking form in preheated oven 230°C = 450°F and bake for 30-45 minutes (or 'til it's golden brown).
4. Remove from the oven and cool on a rack.

## The Pizza:

1. To bake a 14" medium crust Pizza, or 2 x 12" thin-crust Pizza, take 500 g (the size of a grapefruit) out of your fridge and put on a greased pizza pan. Always handle the dough with wet hands!!
2. Shape the dough into a rough, slightly flattened round (10") on the greased pan, cover with tea towel, and let rest for 15 minutes.
3. Stretch it out to the size of your pan. (the dough is soft)
4. Cover the pan, and let the dough rises 'till it's as thick as you like. (~ 30 to 45 min)
5. Towards the end of the rising time, preheat your oven to 220°C = 428°F
6. Spray or sprinkle olive oil on the crust before spreading the sauce (we use salsa). The sauce will soak into the crust otherwise.
7. Layer with your favourite toppings...
8. ... than bake 'till toppings are hot and cheese is melted and bubbly, and the crust is golden brown underneath about 20 to 25 minutes.
9. Enjoy!!

## The Baguette:

1. To bake Baguette: Scoop out approximately 450 g to 500 g = 1 pound of dough (the size of a grapefruit). Place on a greased work surface.
2. Shape the dough into a rough, slightly flattened oval, cover with tea towel, and let rest for 15 minutes.
3. Fold the dough in half lengthwise, and seal the edges with the heel of your hand. Flatten slightly, and fold lengthwise and seal again.
4. With the seam side down, cup your fingers and gently roll the dough into a 38 cm = 15" log.
5. Place the log seam-side down onto a lightly greased or parchment-lined baking sheet, or into the well of a baguette pan.
6. Cover and allow the baguette to rise 'till it's very puffy, about 1½ hours. Towards the end of the rising time, preheat your oven to 230°C = 450°F.
7. Slash the baguette three or four times on the diagonal.(or take a pair of scissors for the cuts)
8. Spray the baguette heavily with warm water, and bake until very deep golden brown, 25 to 30 minutes. When the baguette is done, place it on a wire rack to cool.

## The Cranberry (or Sunflower) Bread:

1. To bake bread: Scoop out approximately 454 g = 1 pound of dough. Slowly add 35g = 1.2oz of cranberries or 15g = .5 oz sunflower seeds while mixing.
2. Place in a greased bread baking form or in a greased aluminium meatloaf form. Always handle the dough with wet hands!!
3. Let it rest for 45 minutes than cut two expansion slots in the top with scissors.
4. Place an oven save bowl with water in the oven and place baking form in preheated oven 230°C = 450°F and bake for 30-45 minutes (or 'til it's golden brown).
5. Remove from the oven and cool on a rack.

*Enjoy your home baked bread with family and friends!*