

Rosemary Bread

Ingredients

1 c Warm Water
2 1/4 t Yeast
2 t Sugar
3 T Olive Oil
3 c Flour
3 T Rosemary (chopped)
1 t Salt
0 ds Ground Black Pepper
1/4 t Kosher Salt

Instructions

1. In the bowl of a stand mixer, add 1/4 cup of warm water, 2 1/4 teaspoons of yeast, and 2 teaspoons of granulated sugar. Let sit for about five minutes until the yeast is frothy.
2. Add the remaining 3/4 cup of warm water along with 3 tablespoons of olive oil, 1 1/2 cups of the flour, 3 tablespoons rosemary, and 1 teaspoon of salt.
3. Mix on medium speed with the paddle attachment until everything is smooth. Switch to the dough hook and add the remaining flour.
4. Knead with the dough hook on low speed until the dough is smooth and elastic, adding additional flour if needed so that dough becomes barely sticky to the touch.
5. Remove the bowl from the stand mixer and cover

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loosely with plastic wrap. Let rise in a warm place until more than doubled, 1-2 hours.

6. Punch dough down and turn out onto a floured surface. Divide into two equal portions and shape into balls. Lightly grease a baking sheet with olive oil and place the balls of dough on the sheet, evenly spaced apart. Allow to rise, uncovered, until more than doubled, 1-2 hours.

7. Preheat your oven to 400 degrees F. When oven is heated, insert the bread and bake for ten minutes.

Then remove briefly from the oven to brush the tops with olive oil and sprinkle with kosher salt. Return to the oven for another 10-15 minutes, until golden brown.

Let cool slightly before serving with extra virgin olive oil sprinkled with freshly ground pepper.