

tasty Recipe

Simple Rosemary Bread

INGREDIENTS

4 cups bread flour (can sub all-purpose flour) (plus extra for shaping)
2 teaspoons kosher salt
1 teaspoon active dry yeast traditional

2 teaspoons finely chopped fresh rosemary for garnish
1 tablespoon fresh finely chopped rosemary
2 cups room temperature water

1 tablespoon melted butter
1 teaspoon flaky sea salt for topping

INSTRUCTIONS

- In a medium-large bowl, whisk together the bread flour, salt, yeast, and rosemary. Make a well in the center and add the water. Mix with a rubber spatula until all flour is incorporated. The dough will be wet and sticky.
- Cover the bowl with plastic wrap and leave to rise at room temperature overnight or for up to 12 hours. The following morning (or after 8-12 hours), the dough will have risen, but its surface will be covered with bubbles. Line a sheet pan with parchment paper. Preheat the oven to 425°F.
- Spread $\frac{1}{4}$ cup of flour on a work surface. Dump the dough out onto the floured surface and turn it several times to coat with flour. Knead the dough for one minute, adding more flour to the work surface as needed.
- Divide the dough into 2 or 3 equal portions, turning each piece in the flour to coat.
- Shape each piece into a ball, pulling edges under and pinching together to make a smooth top. Place loaves on prepared pan, smooth side up. If the dough is sticky as you're shaping, just roll the piece in more of the flour.
- Brush each loaf all over with melted butter. Sprinkle generously with rosemary and sea salt.
- Allow bread to rise for about 20 minutes while oven is preheating.
- Transfer pan to the oven. Bake 20-25 minutes or until nicely golden. Transfer bread to a cooling rack to cool completely.

