

GARLIC ROSEMARY BREAD

RECIPE ADAPTED FROM A HINT OF HONEY

INGREDIENTS

- 1 cup warm water
- 1 T sugar
- 2 t active dry yeast
- 1 t salt
- 1 clove garlic, pressed or minced
- 2 T fresh rosemary, chopped + more for topping
- 1/4 t ground pepper
- 2 T extra virgin olive oil
- 1 1/2 cups all-purpose flour
- 1/2-1 cup bread flour
- egg wash (1 egg whisked with 1 T water)

DIRECTIONS:

1. In a large bowl, or the bowl of your stand mixer, combine water, sugar, and yeast. Set aside to proof for 10 minutes.
2. Stir in the salt, garlic, rosemary, pepper, olive oil and all-purpose flour. Add 1/2 cup bread flour and mix until dough comes together. Add more flour as kneaded (ha!) until manageable. Knead in your mixer using the dough hook or on a lightly floured surface until smooth.
3. Place in a lightly greased bowl, turning once to coat. Set aside in a warm place for an hour or until double in size.
4. Punch down dough and form into a round loaf. Place on a corn meal sprinkled piece of parchment paper on a cutting board or pizza peel. Cover and set aside to rise for 45 minutes.
5. Meanwhile, preheat your oven and a pizza stone to 400F. Once the loaf has risen, brush it with the egg wash and sprinkle generously with rosemary. Transfer loaf to the pizza stone and bake for 20-35 minutes until top is golden and sounds hollow when tapped.