

Oceana Garden Club - Artesan Bread

3 cups of plain flour, 2 tsp of salt

½ tsp dry yeast

1 tbl Herbs of choice (rosemary, thyme, lavender, oregano-etc.)

1 to 1-1/2 cups of warm water (Temp should be between 100- 110 degrees, too hot kills the yeast)

Everything Bagel or sesame

seeds for topping.

1 Dutch Oven for baking

1. Dissolve yeast in a cup with a little warm water and set aside until it starts to foam.
2. Mix flour, herbs of choice and salt, add dissolved yeast, add remaining water until dough is shaggy. (Well mixed so no dry spots.)
3. Mix until thoroughly mixed, and roughly shape into a ball and place in bowl.
4. Cover with plastic wrap and let proof for 3 hours in warm place.
5. Place Dutch Oven in oven to warm as oven pre-heats to 450.
6. While Dutch Oven is warming generously flour baking surface and fold dough several times into itself then form a ball.
7. Place on floured parchment paper and cut a slit in top of dough, dust with everything bagel.
8. Place parchment with dough in hot Dutch oven and place in oven.
9. Cook for 30 mins, remove Dutch Oven lid, cook for 15 mins more until browns. When touched top should bounce back.
10. Let cool for 15-20 mins before slicing,



To warm bread next day, place on oven rack at 450 for 10-15mins depending on how crusty you desire! No need to use Dutch Oven. Enjoy!

Recipe created by Garden 4B