

Herb Crusted Artisan Bread

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Ingredients

3 cups flour
1 1/2 tsp. salt
1 1/2 tsp. instant yeast
1 TBSP. sugar
1 1/2 TBSP. extra virgin olive oil
1/2 tsp. rosemary, more if desired
1/2 tsp. basil, more if desired
1 tsp. oregano, more if desired
1 1/2 cups water
3/4 cup shredded parmesan cheese, more if desired

Directions

The night before, combine flour, salt, yeast and sugar in a stainless steel bowl with a spatula.

Add oil, rosemary, basil, oregano, & water. Use a spatula to mix until well combined.

Put a lid on the bowl (or plastic wrap) and let it sit on your counter for 12-18 hours.

Put flour on a pastry mat, silicone mat or your counter. Dump the dough onto the mat with a wooden spatula. The dough will be very wet.

Add more flour to the dough and gently stir with the spatula until the "wetness" is gone.

Add cheese and combine.

Shape dough to the size and shape you want it to be and according to what you are placing your dough in to bake. A ceramic covered baking dish lined with parchment paper works well. (A dutch oven or a cast iron dutch oven will also work for this.)

Place dough into the bottom of your baking dish, put a lid on it and place it in your oven (OVEN SHOULD BE OFF) for approximately 1 1/2 hours.

Remove dough from oven and preheat oven to 425 degrees.

If you like, sprinkle additional cheese and spices on top of the bread at this time.

Put baking dish into the oven covered for 30 minutes.

Take lid off and cook bread for an additional 10-15 minutes or until golden brown