

Rosemary Artisan Bread

written by The Recipe Exchange | September 13, 2017

Ingredients

1 tablespoon dry yeast
2 cups water
2 tablespoons sugar
1¼ cup olive oil
1 tablespoon sea salt
2 tablespoons fresh rosemary
2 tablespoons lemon juice
1 teaspoon instant minced garlic
1 teaspoon dried onion flakes
1½ cup freshly grated pecorino romano cheese
6 cups all-purpose flour

Directions

Mix yeast, warm water and sugar together in a large bowl. Set aside for five minutes, or until mixture becomes foamy.

Stir in olive oil, lemon, salt, rosemary, garlic, onion, cheese and 3 cups flour into the yeast mixture.

Gradually mix in next three cups of flour. (Dough will be stiff). Knead for 5 to 10 minutes, or until it is smooth and elastic.

Place in an oiled bowl, turning to cover sides with oil. Cover with a towel, or plastic wrap. Let rise for 1 hour, or until dough has doubled.

Punch down to release all the air. Shape into a ball. Place in a greased ceramic stoneware, or into two 9×5 inch, greased pans.

Allow to rise for 1/2 hour again, until doubled in a warm place.

Bake at 350 degrees for 2 loaves, 30 minutes, for one loaf, 40 minutes.

Remove loaves from pans and let cool on wire racks for at least 15 minutes, before slicing.