

ARTISAN CRUSTY BREAD

The style artisan bread is my 'go to' bread recipe. Thank you Kristen!! For years I have searched for a recipe like this one. My Le'Creusset dutch oven is the key to giving it a lovely crusty texture.



- 6 1/2 cups of unbleached white flour (I like King Arthur)
(or use 1/2 whole wheat and 1/2 unbleached white flour)
- 1 1/2 tablespoon of yeast
- 1 1/2 tablespoon of coarse kosher salt
- 3 cups of water –room temperature

- ⇒ 1/2 cup of olive oil approx. to rub
- ⇒ More rock salt to sprinkle over the top before baking
- ⇒ Fresh garden herbs like rosemary and thyme

Mix flour, yeast and salt until well incorporated, then slowly add the water. Using a fork, mix all (do not over mix!). Dough will be sticky and a little clumpy.

Grease a large bowl with some of the olive, place the dough in the bowl and rub the dough ball with the remaining olive oil. Cover the bowl with a cloth or plastic . Place in a warm area in the kitchen and let raise anywhere 2-4 hours until double in size.

Split the dough in **2 balls. Sprinkle some olive oil in the bottom of a large ceramic style pot (like a Le Creusset– with a lid). Place the dough and rub with olive oil and sprinkle with rock salt and/or herb like rosemary/thyme. Using a knife you can score the dough in the middle to create a small split (just makes it pretty when it comes out of the oven).

Bake at 500F for 1/2 hour. Carefully take out of the oven (very hot!!) and take the bread out and let rest 1/2 hr before slicing~

** If your pot is very large you can put the whole thing in it. You could also save the other half and put it in the fridge and let it raise covered the next day. I usually bake both loafs in my double ovens. This bread keeps in the fridge well after slicing. Enjoy!! This is a real crowd pleaser!

From Edna's Kitchen with love

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