

7-Minute Artisan Bread



Ingredients:

- 1 ⅓ cups warm water
- 2 ¼ teaspoons granulated yeast (1 pkg)
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 tablespoons olive oil
- 1 tablespoon fresh finely chopped herbs
- 3⅔ cups all-purpose flour



Directions:

1. Add warm water to a large bowl. Stir in yeast and sugar and let sit for 4-5 minutes till mixture begins to bubble a bit and get foamy.
2. Add remaining ingredients and stir with a wooden spoon. Stir until all flour is mixed in.
3. Cover bowl loosely with plastic wrap and allow to rest at room temperature until dough rises, 45- 1 hour.
4. While the dough is rising, take a 3-4-quart pot and trace the bottom onto parchment paper. Cut out the circle.
5. Sprinkle the bottom of the pan with 2 teaspoons of flour. Fit the parchment paper circle you cut out into the bottom of the pan and sprinkle another teaspoon of flour on top of the paper. This will keep your bread from sticking to the pan and parchment paper.
6. On a dinner plate place 1/4 cup of flour. After dough has risen and collapsed, dump it out onto the floured plate. Flip several times to generously coat dough with flour.
7. Shape into a smooth, flat ball by stretching and tucking the top. Dust with more flour from the plate as needed to prevent stickiness, but don't try to incorporate a lot of extra flour into the dough.

8. Preheat oven to 400°F.
9. Transfer the ball of dough to the prepared pot and cover with lid. Let it rest for 30-40 minutes or until doubled in size.
10. Remove cover and sprinkle top of dough lightly with flour.
11. With a sharp knife or bread lame make parallel cuts, 1½ inches apart across the top of the loaf.
12. Place pot in oven with the cover on. Bake for 30 minutes, then remove cover and bake another 15-25 minutes, or until bread is golden brown.
13. Allow to cool on a cooling rack, uncovered for 15 minutes. Remove bread by inverting onto a cooling rack. Flip over and let cool.

Enjoy!