

ROSEMARY PEASANT BREAD

Ingredients:

1 Packet Dry Yeast (or 2 1/2 t)	
2 C Warm Water	1 T Olive Oil
1 T Sugar	1 T Corn Meal
4 C Flour	2 T Butter, melted
2 t Sea Salt (for dough)	1 T Sea Salt (for topping)
3 T Fresh Rosemary, finely chopped (for dough)	1 1/2 T Fresh Rosemary, coarsely chopped (for topping)

Directions:

1. Dissolve yeast in the warm water and sugar.
2. Add flour, 2 t sea salt, and 3 T Rosemary and stir until blended. Do not knead the dough.
3. Cover with a moist towel and let rise for 1 hour or until double in size.
4. Lightly coat a cookie sheet in olive oil and sprinkled with corn meal on top of the oil.
5. Remove the dough by dividing it into two loaves (rounds). It will be extremely sticky.
6. Place the 2 loaves on the cookie sheet and cover with the wet towel, or greased plastic wrap, and then let it rise another hour.
7. Brush each round with melted butter and lightly sprinkle with more 1 1/2 T of Rosemary and 1 T sea salt.
8. Bake at 425-degrees for 10 minutes, then reduce temp to 375-degrees for 20-25 minutes more (until the top is golden brown).