

Fresh Herb Bread



INGREDIENTS

- 1 1/2 cups (340g) warm water
- 1 1/2 teaspoons (9g) salt
- 1 tablespoon (11g) active dry yeast
- 6 cups (720g) Bread Flour or Unbleached All-Purpose Flour, divided
- 1/2 cup (170g) honey
- 3 tablespoons (or more!) herb of choice, finely chopped
- 1/4 cup (50g) olive oil

TIP

(Fresh herbs are preferred, but dry herbs will also work, you'll just have to adjust the volume. 1 teaspoon of dry herbs for every tablespoon of fresh herbs is the standard swap.)

DIRECTIONS

1. Dissolve the yeast in the water.
2. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Add 1/2 cup (60g) of all-purpose flour and let sit for 10 minutes.
3. Stir the honey, oil, and salt into yeast/water.
4. Add herbs to the liquid.
5. Add the remaining 5 1/2 cups (660g) flour, 1 cup (120g) at a time, until the dough has formed a shaggy mass.

1. Turn the dough out onto a lightly floured counter. Knead the dough, adding flour as necessary, to form a smooth and satiny ball (about 8 – 10 minutes).
2. Put the dough into a bowl and drizzle with a tablespoon of oil; turn the dough to coat it with the oil.
3. Cover the bowl with plastic wrap or a damp towel. Let the dough rise until it is puffy (about 1 1/2 hours).
4. Gently deflate the dough.
5. If you are mixing in any nuts, knead them into the dough.
6. Divide the dough in half and form each half into a ball. Place on a baking sheet that has been lined with parchment or greased and sprinkled with cornmeal or semolina flour.
7. Cover the loaves with damp towels and let rise until swollen. This will take 30-45 minutes.
8. Preheat the oven to 350°F.
9. Sprinkle flour on top of the loaves and use a serrated knife to slash a cross in the top of each loaf about 1" deep.
10. Bake the loaves for 35-45 minutes, until they are well browned and sound hollow when thumped on the bottom; their internal temperature will measure 190°F on an instant-read thermometer.
11. Put the loaves on a rack to cool.