

Bread

LORI'S HEAVENLY

ARTISAN BREAD



YIELDS: 3-4 SMALL LOAVES

INGREDIENTS

- 3 CUPS LUKEWARM WATER
- 1½ TBSP YEAST
- 1½ TBSP SEA SALT
- 6½ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- CORNMEAL, FOR DUSTING (OPTIONAL)

INSTRUCTIONS

1. In a large bowl, mix yeast, warm water, and salt. Stir in flour and mix until there are no dry patches. (Dough will be loose.) Cover bowl and let dough rise at room temperature for 2 hours (or up to 5).
2. Sprinkle a little flour on the dough and cut off a grapefruit-sized piece with serrated knife. Turn the dough in hands to lightly stretch surface, creating a rounded top and a lumpy bottom. Put the dough on a pizza peel sprinkled with cornmeal and let rest for 40 minutes. Repeat with remaining dough.
3. Place broiler pan on the bottom rack of oven. Place baking stone on middle rack and turn oven on to 450°F. Heat stone at that temperature for 20 minutes.
4. Dust dough with flour, slash the top with a serrated knife 3 times. Slide bread onto stone and pour a cup of hot water into the broiler pan. Quickly shut the oven to trap in the steam.
5. Bake until well browned, approximately 30 minutes. Cool completely.

**Sommelier Shannon's Wine Pairing:*
PINOT GRIGIO

Recipe: Jeff Hertzberg, MD, Zoë Francois

