

Rosemary Artisan Bread in Memory of Kirstin Paisley

3 cups lukewarm water
1-1/2 tablespoons granulated yeast (1-1/2 packets)
1-1/2 tablespoons kosher or other coarse salt
6-1/2 cups unsifted, unbleached, all-purpose white flour
2 T finely chopped rosemary
Cornmeal for baking sheet (or pizza peel)



Mix in large bowl with a wooden spoon. Cover loosely and allow to sit for at least 2 hours.
Sprinkle cornmeal on baking sheet or pizza stone
Shape into loaves, and place on baking sheet. Allow to rise for 40 minutes minimum.
Slash top of bread with sharp knife.

Preheat oven to 450 degrees.
Place bread in oven, bake for 25 minutes.