



INGREDIENTS

1 cup of water

½ TSP of active dry yeast

4 ½ cups of sifted bread flour

¼ cup of semolina flour

1 TSP of kosher salt

¼ cup of water



ITALIAN BREAD BAKED IN A CAST IRON POT

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the water to 115 DF and add the yeast. Mix well and set aside for 10 minutes.
2. In a large bowl combine and whisk together the flour, semolina and the salt.
3. Make a well in the middle of the flour, add the yeast mixture and mix well. If you find that the dough is dry, add water (in my case, I needed 4 TBSP of water).
4. Cover the bowl tightly with plastic wrap. Allow to rise in a warm place for 24 hours.
5. Remove the dough from the bowl into a working surface lightly covered with bench flour. Using your hands, press down to deflate the dough.
6. Knead the dough and turn it into a ball. Transfer the dough to a cast iron pot lined with parchment paper. Dust the top of the bread with a touch of flour. Allow it to rise for 2 hours.
7. Using a very sharp knife score the bread dough a round cut resembling a smile about ¾ inch deep. Sprinkle semolina to the top of the bread dough.
8. Place the cast iron pot in a cold oven. Set the temperature at 450 DF, bake for 40 minutes. Remove the lid and continue baking for additional 10-15 minutes.
9. Remove from the oven, transfer to a wire rack and allow to cool for 1 hour.
10. Serve Warm.

**ENJOY THE ITALIAN BREAD BAKED IN A
CAST IRON POT**