



INGREDIENTS

1 cup of hot water
1 TBSP of granulated sugar
2 ¼ TSP of active dry yeast
2 ½ cups of AP flour
1 TBSP of herbes de Provence
1 TSP of kosher salt
¼ cup of olive oil



PAIN AVEC HERBES DE PROVENCE

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the water to 112 DF.
2. To the water add the sugar and the yeast, mix well. Cover and set aside in a warm place for 15 minutes.
3. In a glass bowl combine and mix the flour, herbes de Provence and salt.
4. In a bowl of a stand mixer fitted with a hook attachment, add the yeast and the oil.
5. Add the flour mixture to the yeast one tablespoon at a time and mix until all ingredients are well combined.
6. When the dough gathers around the hook, stop the mixer. Prepare a large bowl, spray with cooking spray and transfer the dough to the bowl. Plastic wrap the bowl and place in a warm place for 1 hour.
7. Place some bench flour on a working surface. Deflate the dough by moving it in the bowl and transfer it to your working surface.
8. Form the dough into a loaf. Place the loaf on a loaf pan or baking sheet lined with parchment paper. A
9. Preheat the oven to 400 DF.
10. Using a sharp knife, make for incisions on the loaf. Spray the loaf with water. Bake for 10 minutes. Spray the bread with water for a second time. Continue baking for another 20 minutes.

ENJOY THE PAIN AVEC HERBES DE PROVENCE