

## Rosemary Bread *(no knead)*

**Takes 24 hours to rise**

- 390 g all-purpose flour
- 3 large garlic cloves, minced
- 1 T finely chopped fresh rosemary, or more, to taste
- 1¼ tsp kosher salt
- ¾ tsp freshly ground black pepper
- 2 g instant yeast
- 360 ml water, at room temperature
- 2 T cornmeal

1. In a large bowl, combine **flour, garlic, rosemary, salt, pepper** and **yeast**.
2. Using a wooden spoon or your hand, add **water** and mix until a wet, sticky dough forms, **about 30 seconds**.
3. Cover bowl tightly with plastic wrap and let stand at room temperature until surface is dotted with bubbles, **about 18 to 24 hours**.
4. Lightly oil a 25-cm cast iron skillet or coat with nonstick spray; sprinkle with **cornmeal**.
5. Working on a lightly floured surface, gently shape dough into a round.
6. Place dough into the prepared skillet. Cover with a clean dishtowel and let stand at room temperature until dough has doubled in size and does not readily spring back when poked with a finger, **about 2 hours**.
7. Preheat oven to **230°C**.
8. Place into oven and bake until golden brown, **about 30-40 minutes**.
9. Serve warm.

