

Wild Herb & Sun dried Tomato Warm Bread

Pour sugar into large bowl. Add 2/3 cup warm water. Stir. Mix in yeast. Let mixture sit in warm place for 10-15 min. until frothy.

In separate bowl mix flour, Wild Herb Seasoning, salt, sun dried tomatoes. Add the olive oil and yeast mixture to the flower mix. Gradually stir in remaining water.

Turn the dough onto lightly floured surface for 5 min. or until smooth and elastic.

Put back in bowl covered loosely with oiled plastic wrap in warm location for 30-40 min or until size doubles.

Knead again until smooth and elastic. Cut into 3 equal pieces about 7 in. long. Shape into circles. Arrange on oiled baking sheet, cut top with knife lengthwise. Brush with olive oil and sprinkle with seasoning. Let rest 25 mins. Cook at 425 for

You will need:

4 cups warm water	1 teaspoon super fine sugar
1 tbsp. dried yeast	12 cups bread flour
1 tbsp. fine salt	3 oz Wild Herb Seasoning
1 cup chopped sun dried tomatoes	2/3 cup olive oil
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Top with (Sea Salt Crystals, Olive oil and sprinkle with Herbs)

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