



## ► SERVES 10

Prep Time: 15 mins Total Time: 3 hrs

- 4 cups (1 L) all-purpose flour  
(18 oz./540 g)
- 1 pkg (¼ oz./7 g) instant yeast  
(2¼ tsp/11 mL)
- 2 tsp (10 mL) salt
- ½ tsp (2 mL) sugar
- 1¼ tsp (6 mL) rosemary, finely  
chopped, divided
- 2¼ oz. (70 g) parmesan cheese, coarsely  
grated (½ cup + 1 tbsp/140 mL),  
divided
- 1½ cups (375 mL) water, warm
- Olive oil for brushing
- Parchment paper

# Dutch Oven Bread

1. Combine the flour, yeast, salt, sugar, 1 tsp (5 mL) of rosemary, and ½ cup (125 mL) of Parmesan in a large bowl. Add warm water (120–130°F/49–54°C; check with the Instant-Read Food Thermometer). Stir until thoroughly combined.
2. Place mixture on a floured surface; knead until it forms a smooth ball, about 5–6 minutes. Place in a medium bowl and brush with olive oil. Cover and set in a warm area until it's doubled, about 1–2 hours.
3. Place the dough on a floured surface and fold under itself several times; shape into a ball, pinching the seams underneath. Place on a piece of parchment paper and put back in the bowl. Brush the top with oil and cover. Let rise until doubled, about 1–2 hours.
4. Place the **6-qt. (5.7-L) Enameled Cast Iron Dutch Oven** in the oven and preheat at 450°F (230°C) for 30 minutes. Add the dough and brush with olive oil; top with the remaining Parmesan and rosemary. Score a large X on top with a knife or kitchen shears.
5. Bake, covered, for 30 minutes. Carefully remove the lid and bake until golden brown, about 8–10 minutes. Let cool on a cooling rack for 15–30 minutes before serving.

### Cook's Tips

Preheating your Dutch oven is the key to making this bakery-worthy artisan bread at home.

To get the most consistent baking results, weigh the flour instead of measuring it in cups.

You'll also save a little bit of time and cleanup. Instead of letting the dough rise on the counter, you can save time by proofing in the **Quick Cooker** on the PROOF setting; in only takes 30–60 minutes for the dough to double in size.