

# Italian Bread Dough

6 - 8 Servings

Amount	Size	Description
2	Cup	Bread Flour
1	Tsp	Yeast
1	Cup	95 Degree Water
1	Tsp	Salt

1. Add the yeast to the warm water and let it sit a few minutes to rehydrate.
2. Pour into bowl and add 1/3 of the flour. Mix with wooden spoon.
3. Slowly add flour, a little at a time, until the dough does not stick to the bowl.
4. Flour hands and take dough out into table and knead for 5 – 10 minutes. Should be smooth and shiny when rolled into a ball.
5. Put back into the bowl and cover with plastic wrap. Let rise for 1 – 1 ½ hours.
6. Place dough on table and punch to release gases.
7. Cover again and let sit for 5 minutes.
8. Spread corn meal on cookie sheet.
9. Shape dough and place on cookie sheet.
10. Cover and let sit for 30 – 45 minutes. Test proofing of the dough.
11. When dough proofs, place in preheated oven at 400 degrees.
12. Cook 30 to 45 minutes, until internal temp is 200 – 210 degrees and top is crusty.

