

Italian Herb Bread

2 tablespoons yeast
2 1/2 cups warm water
2 tablespoons sugar

Mix together and let sit for 10 minutes.

Add:

3 tablespoons olive oil
1 tablespoon salt
2 tablespoon. minced fresh red onion
1 tablespoon dry or 2 tablespoons fresh chopped basil
1 tablespoon dry or 2 tablespoons fresh chopped rosemary
1 tablespoon dry or 2 tablespoons fresh oregano or thyme

Add:

2 cups flour

Mix well, then add:

4 cups more flour

Mix well. Knead 3 minutes in Bosch/mixer on high or by hand. Let rise till double (about 45 minutes to 1 hour).

Punch down. Divide into three round loaves and place on a greased cookie sheet. Baste with

1 egg white mixed with 1 tablespoon water

Sprinkle with sea salt

Raise uncovered until double (about 1 hour).

Bake at 375 for 25-30 minutes till golden brown



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