Prep Time: 15 minutes
Fermentation Time: 12-18 hours
Proofing Time: 1-2 hours
Bake Time: 45 minutes
Total Time: Approx. 14-21 hours (mostly hands-off)

Table of Contents

- Ingredients
- Equipment
- Instructions
    - Phase 1: The Rosemary Garlic Infusion (Intensity: Low)
    - Phase 2: Mixing the Dough (Intensity: Low)
    - Phase 3: Shaping and Proofing (Intensity: Medium)
    - Phase 4: Preheating and Baking (Intensity: High)
    - Phase 5: Cooling (Intensity: Low)
- Nutrition Information (Estimated)

Ingredients

For the Dough:

- 3 ¾ cups (450g) all-purpose flour, plus extra for dusting
- 1 ½ teaspoons (9g) fine sea salt
- ½ teaspoon (2g) active dry yeast

- 1 ½ cups (360g) cool water (around 60°F/15°C)

For the Rosemary Garlic Oil:

- 3 tablespoons extra virgin olive oil
- 4 cloves garlic, finely minced
- 2 tablespoons fresh rosemary, finely chopped (plus a whole sprig for topping)
- ½ teaspoon coarse sea salt (for topping)

Equipment

- Large mixing bowl
- Wooden spoon or dough whisk
- Plastic wrap or a large plate
- Dutch oven (5-6 quart) with lid

- Parchment paper
- Small saucepan
- Pastry brush

Instructions

Phase 1: The Rosemary Garlic Infusion (Intensity: Low)

1. In a small saucepan, combine the olive oil and minced garlic. Warm over low heat for about 5-7 minutes. The goal is to gently infuse the oil without browning the garlic. You want the garlic to become soft and fragrant, not crispy.

2. Remove from heat and stir in the chopped rosemary. Let the oil cool completely to room temperature. This step is crucial; pouring hot oil into the dough can kill the yeast. Set aside.

Phase 2: Mixing the Dough (Intensity: Low)

1. In a large bowl, whisk together the flour, salt, and yeast.

2. Pour the cool water over the dry ingredients. Using a wooden spoon or your hands, mix until a shaggy, sticky dough forms. There should be no dry flour remaining.

3. Pour 2 tablespoons of the cooled rosemary garlic oil over the dough (reserve the rest for later). Briefly mix it in, just until it’s swirled through—you don’t need it to be perfectly incorporated. This creates beautiful, flavorful pockets in the final loaf.

4. Cover the bowl tightly with plastic wrap. Let it sit at room temperature for 12 to 18 hours. The ideal room temperature is between 65°F and 72°F (18°C-22°C).

Phase 3: Shaping and Proofing (Intensity: Medium)

1. After the long fermentation, the dough will be bubbly and have a strong, yeasty aroma. It will be very sticky.

2. Generously flour a clean work surface and your hands. Gently turn the dough out onto the surface. Do not punch it down. You want to preserve all those precious air bubbles.

3. Fold the dough over itself a few times. Using a bench scraper or your floured hands, shape it into a rough ball by gently pulling the sides towards the center.

4. Place a piece of parchment paper on your work surface. Lightly flour it. Place the dough ball, seam-side down, onto the parchment paper.

5. Cover the dough with a clean, lightweight kitchen towel and let it proof for 1 to 2 hours. It will puff up and spread slightly.

Phase 4: Preheating and Baking (Intensity: High)

1. About 30 minutes before the proofing is complete, place your Dutch oven (with the lid on) into the oven and preheat to 450°F (230°C) . A thoroughly preheated pot is key to a great oven spring.

2. Once the dough has proofed, carefully remove the hot Dutch oven from your oven.

3. Using the parchment paper as a sling, lift the dough and lower it into the hot pot. Brush the top of the loaf with the remaining rosemary garlic oil and sprinkle with the coarse sea salt. Gently press a whole rosemary sprig onto the center.

4. Score the top of the loaf with a sharp knife or a bread lame (a simple ‘X’ or a single line works well). This allows the bread to expand properly.

5. Place the lid back on the Dutch oven and bake for 30 minutes. The steam trapped inside will create a beautiful, crispy crust.

6. After 30 minutes, remove the lid and continue baking for 15-20 minutes, or until the loaf is a deep, dark golden brown. The internal temperature should read 205°F-210°F (96°C-99°C) for a fully baked loaf.

Phase 5: Cooling (Intensity: Low)

1. Carefully remove the bread from the Dutch oven using the parchment paper sling.

2. Transfer the loaf to a wire cooling rack. This is the hardest part: you must let it cool for at least 1 hour before slicing. Slicing into hot bread allows the steam to escape too quickly, resulting in a gummy texture. The cooling process is part of the baking.

Nutrition Information (Estimated)

Serving Size: 1 slice (based on 12 slices per loaf)
Servings Per Recipe: 12

- Calories: 155
- Total Fat: 4.5g
- Saturated Fat: 0.7g
- Cholesterol: 0mg
- Sodium: 280mg
- Total Carbohydrates: 25g
- Dietary Fiber: 1g
- Sugars: 0g

- Protein: 3.5g