

More than 2 hours

Makes a 35cm loaf

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Ingredients:

Dough:

- 3 Tbsp (45ml) butter
 - 2½ cups (375g) white bread flour + extra for dusting
 - ½ Tbsp (7ml) fine salt
 - 1 Tbsp (15ml) sugar
 - 1 sachet (10g) instant yeast
 - 1½ cups (375ml) lukewarm water
 - Olive oil, for greasing and drizzling
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- 3 sprigs rosemary
 - 10 sprigs sage
 - ½-1 tsp (3-5ml) salt flakes
 - ¼ cup (60ml) butter, melted
 - 1 clove garlic, grated
 - Pomegranate rubies (optional)

Method

1. Melt butter in a pan on medium heat and simmer for 4-5 minutes until it turns dark brown. Remove from heat.
2. Combine flour, salt, sugar and yeast in a stand mixer.
3. While paddle is turning, add water in a steady stream until a dough forms.
4. Add browned butter and knead dough for 10 minutes.
5. Place in a lightly oiled bowl and cover with clingwrap directly on the surface.
6. Prove for 1 hour, then fold dough in half and prove for another 90 minutes, repeating the folding process at the 30- and 60-minute marks. (This traps air instead of knocking

it out, creating characteristic bubbly bread.)

7. Gently place dough in a lined and well-oiled deep 35x25cm tray.
8. Spread dough out using your fingers, sprinkle with herbs and salt flakes, and poke holes all over.
9. Drizzle with olive oil.
10. Set aside for 15 minutes, while preheating oven to 250°C.
11. Bake for 5 minutes, reduce heat to 220°C and bake for 10 minutes more.
12. Simmer melted butter and garlic in a pan until butter is browned.
13. Brush top of bread with garlic butter and bake for another 5-8 minutes.
14. Remove, cool in the tray, then place on a wire rack to cool completely.
15. Served sprinkled with pomegranate rubies.

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