

Cabernet Sauvignon Bread



Amount	Unit	Ingredient
3	cup	Bread flour
2	tsp	Kosher salt, divided
2	tbsp	Fresh rosemary, finely chopped
1	tsp	Freshly cracked black pepper
1/2	tsp	Active dry yeast
1/4	cup	Old York Cellars Cabernet Sauvignon , warm
1	tbsp	Olive oil

Sift together flour, 1 1/2 teaspoons of salt, rosemary, and pepper in a large bowl.

Dissolve yeast in warm [Old York Cellars Cabernet Sauvignon](#) Wine, add water to the Cabernet Sauvignon and mix all of the liquid into the dry ingredients until incorporated. Do not overmix.

Cover the bowl with a towel and put it in a warm place to rise for 16 hours. After 16 hours, fold the dough into itself so the top is tucked in the center and the bottom is now on the top.

Place it in a bowl, cover it, and let rise for 2 hours.

When you have 30 minutes left of rise time, place a Dutch oven in the oven at 450 degrees. Let the Dutch oven heat up for 30 minutes in the oven. Once heated, remove

the Dutch oven from the oven, pour in olive oil and swirl to coat.

Place the shaped bread dough into the Dutch oven, top the dough with the remaining kosher salt, cover, and bake for 30 minutes.

After 30 minutes, uncover and bake for an additional 15 minutes, or longer until the bread has a pink-gold crust.

CHEERS & ENJOY!

