

Artisanal bread

Preheat the oven to 210°C (410°F).

Place the ingredients in the mixing bowl and knead for 10 minutes.

Shape the dough into a ball and place on a baking sheet lined with parchment paper.

Slash the top of the dough with a razor blade or sharp knife.

Bake for 30 minutes.

Reduce the heat to 170°C (340°F) and bake for an additional 1 hour.

Increase the heat to 210°C (410°F) and bake for an additional 30 minutes.

Remove the bread from the oven and cool on a wire rack.

Serve the bread warm or at room temperature.