

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 20 minutes, or until the bread is golden brown and sounds hollow when tapped on the bottom.

Let cool on a wire rack.

Serve the bread warm or at room temperature.