[A rectangular piece of bread on a baking sheet

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Instruction and recipe provided by [Melissa Bell](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059)  
  
Ingredients:  
a. 500 grams of all purpose bread flour ([Robin Hood](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
b. 50 grams of semolina flour ([Bob's Red Mill](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
c. 10 grams of salt ([Maldon Sea Salt Flakes](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
d. 14 grams of instant yeast ([Fleischmann's](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
e. Olive oil ([PC Splendido Cold-Pressed Extra Virgin Olive Oil](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
f. 400 ml filtered water  
f. Fennel seed ([Frontier](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
h. 10 grams of fresh rosemary ([PC Fresh Rosemary](https://www.blogger.com/blog/post/edit/456816038586516843/156127079517877059))  
  
Directions:  
1. Weigh out 500 grams of all purpose bread flour.  
2. Add 50 grams of semolina flour (makes it rustic).  
3. Whisk the flour in a medium to large size bowl.  
4. Add 10 grams of salt to one side of the bowl.  
5. Add 14 grams of instant yeast on the other side of the bowl!  
6. Add 40 ml of olive oil and add gradually add the water while you are mixing it using your beloved hand.  
7. Mix the dough till it looks like a ball. Then we move that to a flat platform. I used our kitchen counter as the platform. Pour generous amount of olive oil on the counter first before you start mixing it more.  
8. Find a big Tupperware, add some olive oil into it, spread it around, and dump the ball into the container (Tupperware) and try to flatten it. Put the lid on and let it stay there for 60 minutes.

[A white dough in a plastic container

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9. You should clean up the counter now :-) That part was a bit messy. The idea is to make everything stick together to look like a smooth dough. After 60 minutes, the dough rises.

[A plastic container with food in it

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10. Get a baking sheet and cover it with parchment paper. Add some olive oil on that parchment paper.

[A loaf of bread on a white paper

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11. Get the dough out of the Tupperware and scoop it out on the tray - baking sheet.  
12. Spread the dough to cover the whole baking sheet.

[A dough in a pan

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13. Add some fresh rosemary and press it into the dough.

[A tray of food with a white surface

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14. Add some fennel seed and sprinkle it from high so they get distributed evenly over the baking sheet.  
15. Using your fingertips, keep pressing the dough so fennel seeds and rosemary leaves get buried into the dough.  
16. Set the timer on for another 60 minutes so the dough rises again.  
17. Press it down with finger tips again, and sprinkle it with some flaky salt and drizzle it with more olive oil.

[A tray of food on a stove

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18. Preheat the oven to 400 F. And once it's ready, put the tray in the oven between 20 to 25 minutes.  
19. When done, remove from oven and brush with more olive oil.

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