



# Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Herbs de Provence Peasant Bread

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Make in a 2-pound capacity bread machine on dough course.

- 454 g water
- 540 g bread flour with 7 g Herbs de Provence mixed in
- 9 g sugar
- 12 g kosher salt
- 9 g yeast

Use bread machine dough course. It will be a wet, sticky, gloppy dough. **DO NOT ADD FLOUR TO TRY AND GET A SMOOTH DOUGH BALL.** This recipe doesn't work that way and isn't really a bread machine recipe but it will work out! Trust me!

Turn the dough out onto a floured solid surface. Do not knead or even try to shape! It's too wet!!!! Roll around using bench scraper to coat the dough.

Prepare a terracotta baking bowl by oiling it generously, or bake in a 4 qt Dutch oven, greased or lined with parchment. You can bake in a loaf pan as well. You could probably use a large round cake pan as well. Use a bench scraper to dump the blob of dough into the baking bowl. It will be wet and sticky!

Leaving the dough on the counter, turn your oven in to the lowest setting for one minute, and turn it off. Set a timer!!!! You're not allowing the oven to come to any temp. Just heat one minute and off! If your oven is newer and has a proof setting, use that!

Put the dough into the oven and set a timer for 45 minutes or approximately doubled in size. No need to cover it as there is no draft inside the oven!

Take out, and heat oven to 425 F degrees. 425 covered for 20, uncovered for 15-20.

Bake bread for about 35-40 min until it reaches internal temperature of 190-200 degrees.

Cool on rack, cut in wedges, slices, or whatever is your choice.



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Freeze in a plastic freezer bag whatever you're not eating the day you bake it.  
Enjoy!