



No-Knead Rosemary Garlic Flatbread

Makes: 10 servings

Prep Time: 15 minutes Bake Time: 10 minutes

Rise Time: 1 hour Total Time: 1 hour 25 minutes

Ingredients

- 3 cups all-purpose flour
- 2 tsp instant yeast
- 2 tbsp chopped fresh rosemary
- 2 cloves garlic, grated
- 2 tsp kosher salt
- 1 (12 ounce) can or bottle beer
- 1 tbsp plus 1/4 cup extra virgin olive oil
- 1/3 cup fresh grated parmesan
- 4 tbsp salted butter, melted
- 1/2 cup fresh basil, finely chopped
- 2 tbsp chopped fresh chives
- 2 tbsps chopped fresh oregano
- Crushed red pepper flakes, to your taste

Instructions

In a medium bowl, stir together the flour, yeast, rosemary, garlic, and salt. Add the beer and 1 tablespoon olive oil, and mix with a wooden spoon until combined. Cover the bowl and let sit at room temperature until it doubles in size, 1 to 2 hours.

When ready to bake, place a pizza stone or heavy sheet pan in the oven. Preheat the oven to 500°F. Once it reaches temperature, let the stone/pan warm for 30 minutes.

Turn the dough out onto a floured work surface and divide it into two equal pieces. Place each dough ball on a large piece of lightly floured parchment paper. Push each ball of dough into

(roughly) a 10-inch circle. Lightly drizzle with olive oil. Carefully remove the stone/pan from the oven and place the dough with the parchment paper in the center of it. Bake for 10-15 minutes, or until the bread is golden. Remove from the oven and immediately sprinkle with half of the parmesan. Repeat with the remaining round of dough.

Meanwhile, make the herb butter. Melt together the remaining olive oil and butter until warmed. Remove from the heat. Stir in the basil, chives, oregano, and crushed red pepper flakes. Brush the herb butter over the warm bread. Eat and ENJOY.

Chef's Notes:

Overnight Rise: You can let the dough rise overnight at room temperature. In the morning transfer it to the fridge for up to 3 days.

To Freeze: bake the bread as directed and allow to cool completely. Do not add the herb butter. Once cool, wrap the bread tightly with plastic wrap, then transfer to a freezer safe container. Freeze for up to 3 months. Thaw on the counter and warm or toast before serving.

Leftovers: the bread is best served warm after baking, but the leftover bread is delicious when lightly toasted or served at room temperature.

Flour: Start with 3 cups of flour, then add more as needed, 1 tablespoon at a time, until the dough is smooth, but not dry. It's better to have a dough that's on the slightly sticky side than have a dough that's too dry. You can always add flour, but you can't subtract it. The dough should be a bit loose; it should not feel dense or heavy.

Recipe from Half Baked Harvest