

ROSEMARY COUNTRY COB

Steve Jones

INGREDIENTS

0 MINUTES 2 SERVINGS

- 250grams strong bread flour
- 30grams fresh yeast or 2 sachet dried yeast
- 1/2 tea spn salt
- 2 springs of rosemary

TAGS

#just #yummy



1



2

Add the salt



3

And add rosemary





4

Bring the flour and ingredients together.



5

Mould into a ball and cut it now whatever way you like.



6

And leave rise twice/three time its size. and bang it in the oven and kettle the smell waft of fresh bread in your home.



7

And your bad boy should look like this

