

Dill Bread

6	CUP	FLOUR		<u>4X</u>	
				24	CUP
1/2	OZ	DRY YEAST (2 PACKAGES)		5	TBL
1	TBL	SALT	4	TBL	
2	TBL	SUGAR		8	TBL
2	CUP	TEPID WATER		2	QTS
1	CUP	CHOPPED DILL		4	CUP
1/2	CUP	CHOPPED PARSLEY		2	CUP
1/4	CUP	OLIVE OIL	1/2	CUP	
2	CLOVE	GARLIC		8	CLOVES
1/2	CUP	ONION, FINELY CHOPPED		2	CUP
1/4	TSP	SALT	1	TSP	
1/2	CUP	GRATED PARMESAN CHEESE		2	CUP

Dissolve the yeast in the warm water and let set for 5 minutes until dissolved.

Place the flour, salt, and sugar in a mixing bowl and mix to incorporate. Add the water & yeast mixture and mix with the paddle until soft and kneaded (about 6 minutes).

Cover tightly in an oiled bowl and allow to rise until doubled.

Puree the dill, parsley, oil, garlic, onion, and salt. Stir in the cheese.

After the first rise of the dough, punch it down, and knead slightly. Divide the dough into two parts. Pat out two rectangles, 10x12 inches. Spread a thin layer of pesto over each rectangle leaving a 1 inch border.

Starting with the long side, roll each rectangle into a cylinder and shape into a loaf. Allow the bread to rest for 5 minutes.

Sprinkle a baking sheet with cornmeal. Brush each loaf with a little water and place them in a cold oven. Place a pan of boiling water in the bottom of the oven and turn it to 400°F. Bake the bread for 35-45 minutes, or until the loaves are browned and sound hollow when tapped.