

Artisan Bread

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-artisan-bread-recipe>

Ingredients:

- 3 cups bread flour all-purpose, extra for dusting
- 1/4 teaspoon active dry yeast
- 1 1/2 teaspoons sea salt
- 1 3/4 cups water room temperature

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 75 grams
3. Fat: 2 grams
4. Fiber: 2 grams
5. Protein: 12 grams
6. Sodium: 890 milligrams

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