

Ingredients

- 3 cups unbleached all-purpose flour
- 1 cup semolina
- 2 1/4 tsp. instant yeast
- 2 tsp. sugar
- 1 1/2 tsp. salt
- 1 1/2 cups warm water

Directions

1. Combine all of the dough ingredients in the bowl of a stand mixer fitted with the dough hook. Knead on medium speed until the dough is smooth and elastic – about 6 minutes.
2. Allow the dough to rise, covered, for 1 to 1 1/2 hours.
3. Divide the dough into four to five pieces, and form them into round balls.
4. Place them on a parchment-lined baking sheet, cover lightly, and set them aside to rise in a warm place for 1 1/2 hours, or until they've almost doubled in size.
5. Uncover the balls and let them sit for 10 to 15 minutes, to develop a tough skin. Just before placing the bread bowls in the oven, mist them heavily with water.
6. Bake the bread bowls in a pre-heated 425° F oven for 18 to 22 minutes, until they're a deep, golden brown. Turn off the oven, prop the door open a little, and leave the bread bowls inside for 15 minutes; this will keep the crust crisp.
7. Remove the bread bowls from the oven and cool them completely before cutting the tops off and removing the insides.

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