

# Whole Wheat Rosemary Garlic Bread( 85%)

Adapted from [this recipe](#)

Prep Time 15 minutes  
First fermentation: 70 minutes  
Second fermentation: 30 minutes  
Cook Time 50 minutes  
Serves 1 loaf

## Ingredients:

3 Cup/450g White whole wheat flour  
½ cup/80g Bread flour  
1 ¼ teaspoon Salt  
1 tablespoon/12 g Instant yeast  
2 teaspoon /4g Garlic powder  
1 tablespoon /13g Sugar  
¼ cup /31g Extra Virgin Olive Oil  
3 sprig /9g Fresh Rosemary  
1 ½ +1/3 cup Warm water

## How I made

In a bowl of kitchenaid stand mixer weigh the flours, salt, garlic powder, sugar, olive oil and instant yeast. Gradually add water to form a sticky dough.

To this add chopped fresh rosemary and knead again using dough hook to for about 7-8 minutes or until the dough become smooth and soft.

Transfer the dough to well greased plastic container and let it rise for about 70 minutes or until the dough becomes more than double in volume.

Transfer the risen dough to well floured bench and gradually punch down the air and roll it into a loaf.

Transfer the shaped loaf into the well greased loaf pan and set aside for second rise of 30 minutes.

By the end of the second rise preheat oven to 375 F. And bake the bread for about 45-50 minutes or its register internal temperature of 200 F. Cool the bread in the rack for minimum 2 hours to cutting.

Enjoy the bread as sandwich or with any winter soup.

## Variations

- Use fresh roasted garlic instead of garlic powder for more flavor.