

TIM FARMER'S COUNTRY KITCHEN

ITALIAN BREAD LOAF

1 teaspoon active dry yeast
1 cup warm water
1/2 teaspoon sugar
1 teaspoon salt

2 1/2 cups all purpose flour
Egg white + 1 tablespoon water
Sesame seeds



In bowl, mix together yeast, water, sugar and salt. Let sit for 5 minutes. Slowly stir in flour, a little at a time until dough forms. Knead for 6 minutes. Roll into a ball and place in covered greased bowl for 1-2 hours at room temperature. Remove ball and shape into a loaf and place on baking sheet. Cut slits diagonal across top and brush with egg white/water mixture. Sprinkle with sesame seeds and put in 400 degree oven for 20 minutes.