**Basic Rustic Italian Bread Recipe**

**With Asiago Cheese**

**Ingredients:**

500 mL Flour
10 mL Yeast
2 mL Salt
5 mL sugar

175 mL warm water cornmeal

30 mL olive oil Asiago cheese

**How to make it:**

1. Combine flour salt and sugar into a large bowl. Move the ingredients to the sides of the bowl, creating a large well.
2. Pour the yeast into the "well" and pour **lukewarm** water over the yeast. Sprinkle about 15 mL of flour over top. Let sit for 10 min, wait for bubbles to appear in the yeast.
3. Once the bubbles have appeared, add the olive oil and start to mix together the ingredients to form the dough.
4. Knead for 10 minutes until the bread is supple and non-sticky.
5. Place the dough on the counter and cover with a bowl. Let rise until teacher directs you.
6. Punch down dough, knead it out. Sprinkle some cornmeal on a piece of parchment. Shape dough as shown. Let rise until directed to bake.

7. Put in oven at 375°F and bake for 15 minutes, sprinkle with grated Asiago cheese and bake for another 10 minutes.