

## Meyer Lemon and Rosemary Bread

Recipe developed by Scott Ewing and often served at lunches provided to  
Chef Nicholas Lodge's students at the Norcross, Georgia school

1 ½ cups water at 105 to 115 degrees  
1 ¼ teaspoons yeast  
4 to 5 cups bread flour  
1 Tablespoon white granulated sugar  
1 Tablespoon salt  
3 Tablespoons instant milk powder  
¼ cup fresh rosemary, chopped  
3 Tablespoons butter, softened  
1 whole egg  
2 teaspoons vanilla extract  
Zest of 2 lemons, Meyer lemons, if available

Place yeast into heated water, set aside and allow the yeast to proof for approximately 5 minutes.

In the bowl of a heavy-duty stand mixer, combine 4 cups of the flour, sugar, salt and milk powder, stirring well to incorporate.

Add the proofed yeast, rosemary, butter, egg, vanilla extract and lemon zest.

Using the mixer dough hook, knead the mixture on low speed for 3 minutes and allow the dough to rest for 3 minutes, then knead once again on low speed for an additional 3 minutes, adding additional flour if needed to form a soft dough. Turn out the dough onto the work surface and form into a ball. Butter or grease a large mixing bowl and place the ball of dough in the bowl, turning to coat the dough. Cover with plastic wrap and allow to rise in a warm place until the dough doubles in size, approximately 1½ to 2 hours.

Once the dough has doubled, turn the dough out onto the work surface and knead several times to punch down the dough. Divide the dough in half. Lightly butter or using cooking spray, prepare two 8 ½ x 4 ½ loaf pans and place half of the dough in each pan. Using plastic wrap, cover each pan loosely and allow to rise and double in size in a warm place for approximately 45 minutes to one hour.

Pre-heat oven to 375 degrees.

Once the dough has risen, remove the plastic wrap and place into oven for 30 to 40 minutes, or until the dough is baked to a golden brown on the top and the loaf tests that it is done. This bread is fully baked when an instant-read thermometer inserted into the center of the loaf reads 190 degrees.

For a loaf that is lightly browned all over, remove the bread from the loaf baking pans five minutes before the baking is complete and allow to bake on the oven rack for the last five minutes of baking time.

Once the bread is baked, remove to a rack and allow to fully cool before slicing, at least one hour.

This bread may also be made using the traditional hand-mixing method by hand-kneading the dough for approximately 10 minutes.