



Rosemary Sea Salt Flatbread

Rustic Tear-Apart Bread with Olive Oil & Herbs

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: Serves 6–8 | Prep: 20 min + 1 hr rise | Bake: 20 min

Recipe Description

This rustic tear-apart flatbread is golden and crisp at the edges, tender inside, and infused with fresh rosemary, sea salt, and olive oil. Serve warm with cheese, olives, or seasonal spreads. A versatile companion to any spring table. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- 2 cups all-purpose flour
- 1 tsp sea salt (plus more for topping)
- 1 tbsp fresh rosemary, chopped
- 2 tsp dry yeast
- $\frac{3}{4}$ cup warm water
- 2 tbsp olive oil (plus more for brushing)

Directions

1. Mix flour, salt, and rosemary. Dissolve yeast in water.
2. Combine all, knead 5–7 min. Cover and let rise 1 hour.
3. Press onto baking sheet, dimple surface.
4. Brush with olive oil, sprinkle rosemary and sea salt.
5. Bake at 425°F for 18–20 minutes until golden.

Serving Suggestion

Pair with olives, cheese, and stories best told by candlelight.



Inveniam viam aut faciam.

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