**Ingredients**

**3 cups all purpose flour
1/4 tsp. instant or rapid-rise yeast
2 tsp. of salt**

**3/4 cup plus 2 Tbs.water at room temp
1/4 cup plus 2 Tbs. mild flavored lager
1 Tbs. white vinegar**

**2 T of chopped Rosemary leaves.**

**Mix the dry ingredients together they pour the liquids on top of the flour mixture. Mix until incorporated.**

**Cover the dough with plastic and set aside for a min of 8 hours and up to 18 hours.**

**Then take the raised dough and very lightly knead the dough.. 10 to 14 times and place on a greased piece of parchment in a flat bottomed pan or bowl. Pinch up the dough to form a ball. (The video below shows all this very well) Spray non stick oil on top of the bread and set aside covered with plastic for 2 hours. An hour and a half into the second rising heat your intended cooking pot at 500 degrees. I heated up my Chamba pot which can easily handle this high heat. After 2 hours using the parchment paper to carefully move your bread to the heated pot.**

**Score and lightly flour the bread. Reduce the temperature of the oven to 425. But the lid on the clay pot and bake in over for 30 mins. After 30 mins. remove the lid and cook for another 10 to 15 mins. Check the bread using a thermometer to see if the interior of the bread has reached near to 220 degrees and your bread is ready to be removed from the oven. Lift the parchment and bread out of the pan and cool on a rack.**