

TASTE WITHOUT WASTE

Olive Bread

Makes 1 small loaf

Ingredients

100g pitted black olives, chopped
250g strong plain flour, plus extra for kneading and dusting
½ tsp salt
1 tsp dried yeast
2 ½ tbsp extra virgin olive oil
Approximately 125ml warm water

Method

Grease and line a baking tray with baking paper and set aside.

Sift the flour and salt into a large bowl and whisk in the yeast, then half of the chopped olives. Make a well in the centre and add the warm water in a steady stream, using a butter knife (and then your hands) to bring the ingredients together to form a soft dough.

Turn the dough onto a lightly floured surface and knead for about five minutes or until smooth and elastic. Pat the dough into a round and place in a lightly oiled bowl. Cover with a tea towel and leave in a warm place until doubled in size, about an hour.

Set the dough back on the floured surface and knock back, then roll out to form a rectangle about 18cm by 28cm. Sprinkle the rectangle with the remaining chopped olives then roll the dough up tightly, starting from one of the shorter sides. Pinch each end of the roll to seal.

Place, seam side down, on the prepared baking tray and cut a shallow slash down the centre of the loaf with a small sharp knife. Cover with a tea towel and leave to rise in a warm place until doubled in size, about 45 minutes.

Meanwhile, preheat the oven to 220C. Dust the loaf with a little extra flour and bake for 10 minutes before reducing the temperature to 190C and baking for another 20 minutes or until the loaf is lightly golden brown and sounds hollow when the base is tapped.

Set on a wire rack to cool for at least 15 minutes before slicing and serving.

Source: Barely adapted from *Bread* by Anne Sheasby.

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