

Olive Bread

Ingredients:

275g Strong Plain White Flour

210ml Lukewarm Water

115g Pitted Black and Green Olives, Coarsely Chopped

50g Strong Wholemeal Flour

7g (1 Sachet) Fast Acting Easy Blend Dried Yeast

1 Tablespoon Extra Virgin Olive Oil, Plus Extra for Brushing

½ Teaspoon Salt

½ Teaspoon Caster Sugar



You will need a container to take your olive bread home in.



Method:

1. Pre-heat oven to 200°C or Gas Mark 6.
2. Weigh and measure out all the ingredients accurately.
3. Measure the liquid into a measuring jug on the weighing scales and add the sugar, mix thoroughly. Set the mixture aside.
4. Mix the plain and wholemeal flour together and sieve into a large bowl.
5. To the flour add the salt.
6. Make a well in the centre of the mixture and add the olive oil, mix with a round bladed knife. Into the bowl add the yeast and warm water mixture a little at a time and stir with a round bladed knife. You may not need to use all the liquid! Knead the dough on a lightly floured surface for 10 minutes until smooth and elastic.
7. Place on a baking tray and cover with oiled cling film.
8. Place in a warm place (the grill compartment of the cooker) until doubled in size.
9. Turn out onto a lightly floured surface and knock back (punch down).
10. Flatten out and sprinkle with the olives.
11. Fold up and knead to distribute the olives.
12. Leave to rest for 5 minutes, then shape into an oval loaf.
13. Place back on the baking tray.
14. Make six deep cuts in the top of the loaf and gently push the sections over.
15. Cover with oiled cling film and leave in a warm place (the grill compartment of the cooker) for 30 minutes or until doubled in size.
16. Brush the bread with olive oil and bake for 35 minutes. To check the bread is cooked, turn upside down and tap, the bread should sound hollow.
17. Transfer to a cooling rack.

