

Olive Bread



Ingredients

3 cups Flour
1 ½ tsp salt
1 tsp Instant Yeast
1 tsp Thyme
Zest of 1 Lemon*
60g sliced Black Olives
80g Stuffed Green Olives
100g Pitted Kalamata Olives
1 Tbsp EVOO
1 ½ cups Water

Method

Drain olives, slice stuffed olives and Kalamata into halves.

Mix dry ingredients and lemon zest. Add olives and mix. Add water and mix.

Scape down sides of bowl to form a ball, cover bowl with cling film and leave overnight for at least 12 hours.

Tip dough onto a floured surface and shape into a ball. Divide in half if wanting to make loaves and shape accordingly. Place dough onto cooking paper, cover with a cloth and leave for 1-2 hours.

Heat oven to 220C and put in cooking dish with lid for 30 minutes.

Put dough into dish with lid and cook for 30 minutes. Remove lid and cook for a further 15 minutes. If making two loaves, cook each for 25 minutes with lid on and then 10 minutes with lid off.

* Alternatively you could use a flavoured olive oil such as lemon or even herb