

## Olive Bread

### INGREDIENTS:

Servings: 1 large or 2 small loaves

Dry yeast	8 g
Warm water	240 ml
Salt	1 tsp
Sugar	1 tsp
Flour	450 g
Olive oil	60 ml
Finely chopped onions	2
Green or black olives	200 g
Minced garlic cloves	2-3

### TOOLS:

Bowl  
Flour sifter  
Large bowl or electric mixer with dough hook  
Kitchen towel  
Chef's knife  
Cutting board  
Pastry brush  
Loaf pan or baking dish  
Frying pan  
Garlic press  
Wooden spoon  
Rolling pin

### INFO:

Until about ten years ago, this luxurious bread was only made on Cyprus. Today, the world has discovered olive bread and it is now being prepared by the greatest chefs of France, Italy, California and New York. The bread is special at all times but is best when served fresh with steaming hot black tea.

**TIME:**

prep time : 01:20

cook time : 00:40 - 00:50

**PREPARATION:**

Dissolve the yeast in 120 ml of warm water in a mixing bowl. Let sit for 5 minutes. Add the rest of the water, salt, sugar and 125 grams of flour. Mix well. Set aside, in a warm place, for one hour. (You can leave the dough for up to 3 hours).

Mix in the rest of the flour and 3/4 of the olive oil. Using a mixer, or by hand, knead the dough until it is smooth and elastic, approximately 15 minutes. Form the dough into a ball. Brush with olive oil. Place the ball in a bowl, cover it, and let sit for one hour.

Heat half of the remaining olive oil in the frying pan (add a little olive oil if necessary). Sauté the olives, onions and garlic until tender.

On a floured workspace, punch the dough down and then knead for 3 minutes. Roll the dough out into a rectangle approximately 10 mm thick. Spread the olive mixture over the dough. Roll the dough lengthwise into a long loaf. Place the dough on an oiled loaf pan or baking sheet. Make 3 or 4 shallow cuts on the loaf. Cover and let the loaf rise for one hour.

Preheat the oven to 190° C. Brush the bread with the remaining olive oil. Bake for 40-50 minutes until golden. The bread should make a hollow sound when tapped.