

Olive Bread

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
bread flour	3 cups = 411g	weigh the flour for accuracy
sea salt	2 teaspoons	
active dry yeast	¼ teaspoon	no other types of yeast
water	1 1/3 cup	110 deg F (warm, not hot)
kalamata olives	1 cup	well drained & chopped

- Dump the olives into a fine mesh strainer, and shake to drain. Chop the olives, and measure out 1 cup. Take a handful of olives and squeeze more water out over the strainer, then put the handful of squeezed olives into a small bowl.
- In a large mixing bowl, combine the dry ingredients using a whisk.
- Add the warm water, and stir it into the flour mixture using a silicon spatula. When you have a consistent, sticky dough, stir in the olives. Use your hands to evenly distribute the olives throughout the dough.
- Cover the bowl with a clean kitchen towel, and put it someplace warmish for 18 hours.
- Line a cutting board or a cookie sheet with parchment paper. Lightly dust the paper with flour. Using clean, dry hands, pull the dough away from the sides of the bowl, and turn it out onto the floured parchment paper. Fold the dough because the top will be drier than the bottom. Roll it around a bit to make a ball and to lightly dust the dough with flour. You can leave it on the parchment paper covered cutting board or put it back into the bowl. Cover it with that same kitchen towel, & leave it in a warmish place.
- Immediately set a timer for an hour and three-quarters (105 minutes). When the timer goes off, it will be 15 minutes before the 2 hour dough rise is completed. This gives you time to put a Dutch Oven on the middle rack of your oven, and preheat the oven to 450 deg F.
- When the oven is at 450 deg F, carefully remove the Dutch Oven, remove the lid, and using the parchment paper, lift the dough and place it into the Dutch Oven. Put the lid back on, put the Dutch Oven back into the oven, and bake for 30 minutes.
- Remove the lid, and bake another 20 minutes.
- Using two wooden spatulas, lift the bread out of the Dutch Oven onto a cooling rack, and let the bread cool for 40 minutes. Leave that Dutch Oven sitting out until it cools completely before you wash it.

NOTE: Plan ahead! This bread takes two days. Plan your start time so that the bread is ready to serve 22 hours after you begin. I like the Whole Foods 365 brand of kalamata olives the best right now (2023). I use a 4.5 quart Le Creuset Dutch Oven to bake bread.