

OLIVE BREAD
(Pane con Olive)

INGREDIENTS:

Servings: 1 large loaf

Milk	1 cup
Active dry yeast	15 g
or dry yeast	7 g
White, unbleached flour	400 g
Olive oil	75 ml
Salt	1 tsp
Pitted black olives	75 g
Sugar	1 tsp

TOOLS:

Saucepan
Electric mixer with dough hook (optional)
Kitchen towel
Bowl
Baking sheet
Wire rack

PREPARATION:

Gently heat the milk in a saucepan until it is lukewarm. Place it in a bowl and sprinkle the yeast over, stirring to dissolve. Let sit for 10 minutes. You can make the dough by hand or with a heavy electric mixer with a dough hook.

By hand:

Place the flour on a lightly-floured work surface; make a well in the center. Pour in the yeast mixture. Add the salt, sugar and oil and mix with your hands, drawing in more flour as you go. Knead the dough until it is smooth and elastic, for about 10 minutes. Add more flour or water as necessary to achieve this.

By heavy-duty mixer:

Place the flour, sugar and salt in the bowl. On low speed, add the yeast mixture, salt, and the oil. Mix for about 10 minutes, or until the dough is smooth and comes away from the sides of the bowl. Turn the dough out onto a floured work surface and knead it briefly, adding more flour or water, as necessary.

Add the olives to the dough, kneading it until all the olives are evenly distributed and well incorporated. Shape the dough into a ball and place it in a greased bowl, turning the dough to coat it with oil. Cover with a kitchen towel and let it rise until it doubles in size, about 2 hours. Punch the dough down. Shape it into a loaf and place it on an oiled baking sheet. Cover with a kitchen towel and let it rest for 20 minutes.

Preheat the oven to 190° C. Bake for 30 minutes or until it is golden-brown and hollow sounding when tapped. Cool on a wire rack before serving.