

# OLIVE BREAD

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## INGREDIENTS

- 600 gr flour
- 350 ml water
- 15 gr brewer's yeast
- 1 tsp sugar
- 400 gr black olives
- thyme to taste
- salt
- extra virgin olive oil

## PREPARATION

Melt the yeast and half of the sugar in 200ml of lukewarmwater.

Mix 300 gr of flour with a dash of salt and the rest of the sugar in a large bowl, then add the yeast mixture. Mix well and let the dough rest for 30 minutes.

Then, mix in the rest of the flour, 2 table spoons of extra virgin olive oil, and 150 ml of lukewarmwater into the dough.

Work the dough until you obtain a soft and smooth consistency. Make the dough into a ball and let it rise again in a dry and fresh place for at least an hour covered by a clean moist dish cloth

Once the dough has risen, divide it in four parts and roll out each part into 30x15 cm rectangles. Spread sliced olives and thyme leaves. Roll each rectangle on itself and brush some extra virgin olive oil on the surface of each roll.

Place the bread on a cooking tray lined with wax paper and leave the bread to rise again for one hour. Cook the bread at 220° C for 15-20 minutes.