Italian Olive Bread

This bread should be made with a good quality extra virgin olive oil and an assortment of fresh olives to taste it at its best. If you are using pitted olives in brine, you should not add salt. Be generous with the oil.

- 800g strong white flour and 200g wholemeal flour
- 6g easy blend dried yeast
- good pinch of salt
- at least 1 tablespoon of extra virgin olive oil
- 1 cup of assorted olives
- Warm water





Pitt and coarsely chop the olives and put to one side. Put the dry ingredients into a large bowl and whisk thoroughly to mix. Add the water and oil gradually to mix into stiff dough. Dust with flour and kneed for at least 5 minutes. Coat with oil and leave in a bowl (cover with cling film) to rise for at least an hour or until doubled in size.

Knock back the dough, add the chopped olives, and kneed thoroughly. Using a flour dusted baking tray, form into a long loaf and make several deep cuts with a very sharp knife. Brush with olive oil making sure that the oils goes into the cuts. Leave to rise for about 40 minutes and bake in a preheated oven at 200°C for 35 minutes.





The cuts that you made to the bread will increase the crust area and make it easy to tear off a chunk of bread from the loaf. This bread is superb with soft cheese or freshly baked sardines.

For variety, add some pine nuts, cashews or other soft nuts.