



## RECIPES

### Olive Bread

1 Tbsp. active dry yeast, pinch sugar  
3/4 cup warm water  
1-1/2 cups warm milk  
1/3 cup olive oil  
1-1/2 tsp. salt  
5 to 5-1/2 cups unbleached all-purpose flour or whole wheat flour  
1 cup pimento-stuffed green olives, drained and halved  
2 cups pitted black olives, drained and halved

In a small bowl, sprinkle the yeast and sugar over the warm water. Stir to dissolve; let stand until foamy, about 10 minutes. In a large bowl, using a whisk, combine the milk, olive oil, yeast mixture, salt and 2 cups of flour. Beat hard for 1 minute, or until creamy and smooth. Add the remaining flour 1/2 cup at a time to form a soft, shaggy dough that clears the sides of the bowl, switching to a wooden spoon when necessary, if mixing by hand. Turn the dough out onto a lightly floured work surface and knead for 2 to 3 minutes, adding flour 1 tbsp. at a time as necessary to prevent sticking. The dough should be smooth and stringy, but not dry. Place in a greased deep container and turn once to coat top. Cover with plastic wrap and let rise at room temperature until doubled in bulk, about 1 and 1/2 hours. Gently deflate the dough by turning it out onto the work surface. Divide into two equal portions and pat into flat ovals. Scatter a mixture of both kinds of olives evenly over the dough and press them in lightly. Roll the dough to encase the olives. Form into tight rounds or standard rectangular loaves. Place into two greased loaf pans. Cover lightly with plastic wrap and let rise at room temperature until doubled in bulk, about 45 minutes. Twenty minutes before baking, preheat oven to 375 degrees. Bake on the center rack for 40 to 45 minutes, until the bread is browned and pulls away from the sides of the pan. Remove from pans and cool completely on a rack before slicing.