

Artisanal No-Knead Olive Bread

While olive bread might be a hard sell to someone who doesn't like olives, trust me, the olives add subtle little pockets of flavour! This no-knead is a must try for everyone! Although there are few ingredients, you will need either an enameled cast iron or earthenware/clay Dutch oven with lid to bake this bread.

Ingredients:

3 c. bread flour

1 and ½ c. Kalamata olives, pitted, drained and finely chopped

¾ tsp active dry yeast

1 and ½ c. cool water

Mix flour and yeast together in a large bowl. Add pitted, drained and chopped Kalamata olives. Then add water. Using a large spoon or clean hands, mix everything together. **Do not knead!** The dough will appear very wet but that's the way it's suppose to be. Cover bowl with plastic wrap and let proof at room temperature for 14-18 hours.

Prepare work surface once dough has been setting for 14-18 hours: dust small area with flour and lay a tea towel out. Sprinkle tea towel liberally with flour or corn meal. (Corn meal provides a more textured finished product). Scrape dough out onto floured surface. (You'll probably need a scraper for this). Turn dough over in flour a few times, liberally dusting sides with flour and place, seam side down on tea towel. Fold tea towel up over dough and let proof for 2 hours.

After 90 minutes proofing time, heat oven to 500 degrees Fahrenheit and place enameled cast iron Dutch oven in oven, minus lid, to heat up for 30 minutes so that it gets really hot. After 2 hour proofing time, remove Dutch oven from oven and roll dough from tea towel into pot, seam side up. Cover and place in oven for 30 minutes. After 30 minutes, remove lid and let bread cook an additional 15-20 minutes until a deep golden brown.

Let bread cool on baking rack for one hour before slicing. Enjoy!

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