

# Olive-Rosemary Bread

*Compliments of Chef Richard's Kitchen*

## Olive-Rosemary Bread

1 3/4 cups warm water  
1 tablespoon yeast  
2 tablespoons honey  
3 1/2 cups bread flour  
1/2 cup whole wheat flour  
2 teaspoons salt  
2 tablespoons fresh rosemary,  
chopped  
1 1/2 cups Kalamata olives, pitted,  
patted dry and chopped

Whisk water, honey and yeast in mixer bowl. Allow to set about 20 - 30 minutes to let yeast activate. If no bubbles form after 30 minutes, use different yeast.

Add 1C bread and 1/2C wheat flour and mix until blended. Add remaining flour, a cup at a time until a cohesive dough is formed.

Make well in center of dough and add salt and rosemary. Knead on low speed for 5 minutes. Increase speed to medium and knead about 2 minutes longer. Spread out dough onto lightly floured surface and distribute olives on top. Roll dough into a log. Then roll into a ball from end. Knead dough by hand to distribute olives evenly. Transfer dough to bowl, cover with plastic wrap and allow to rise about 1 hour.

Preheat oven to 450 deg. Transfer dough to floured surface and divide in half. Form into two elongated loaves. Place loaves on parchment paper on baking sheet. Cover and allow to rise again, about 40 minutes. Lightly slash the tops of each loaf. Brush with egg wash.

Bake 25 - 30 minutes or until loaf is golden brown and thermometer pushed into the loaf registers 185 deg. Transfer to rack and allow to cool, about 2 hours.

