Olive & Rosemary Bread

Ingredients:
For the starter:
- 250g unbleached Flour
- 1 ½ TBS. Dried Yeast
- 400 ml warm Water

For the dough:
- 500g unbleached Flour
- 1 TBS Salt
- 1 cup Olives, pitted and halved
- Rosemary, picked and chopped
- 8 TBS Olive Oil
- 1 cup warm Water

Equipment:
- Scales
- Measuring cups and spoons
- Chopping board with nonslip mat
- Knives
- Bowls large and small
- Kitchenaide with dough hook
- Baking Trays
- Clean Tea Towel

Method:

1. Collect all equipment and ingredients
2. Preheat oven to 220c
3. Weigh and measure all ingredients
4. To make the yeast starter; place the 250g flour into a small bowl with the yeast. Add the water mixing to create a sticky paste. Cover and leave in a warm place to active.
5. Place flour, salt, chopped rosemary and halved olives in the bowl of the kitchenaide.
6. Add the Oil and the starter
7. Slowly add the warm water mixing into a soft dough.
8. Dough should be soft but not sticky.
   If dough is a little dry add a little more oil
9. Cover the bowl with a damp tea towel and leave in a warm to prove
10. When double in size, knock back. This means pushing the air out of the dough and kneading thoroughly or bread will be full of holes.
11. Divide dough into 2
12. Shape Loaves and place onto an oiled tray.
13. Cover with the damp towel, place in a warm spot to prove.
14. When proved brush with milk and place into the oven
15. Bake 30mins or until golden and sounds hollow when tapped
16. Remove from oven to racks. Cool, slice and serve