

RUSTIC ROSEMARY OLIVE LOAF

INGREDIENTS

1 1/2 cups all-purpose flour, plus more for shaping
1 cup bread flour
1 teaspoon sugar
2 teaspoons salt
3 tablespoons finely chopped fresh rosemary
1 1/2 teaspoon active dry yeast
1 1/2 cups warm water, about 110 to 115F
3 tablespoons olive oil
1/2 cup black olives, rinsed, pitted and sliced

DIRECTIONS

In a large bowl, whisk flours, sugar, salt and yeast until well mixed. Pour in warm water and olive oil and using a wooden spoon, stir until a shaggy dough forms. The mixture will be wet and very sticky to the touch. Toss in the olives and stir to distribute.

Cover bowl tightly with plastic wrap and set aside in a warm place 6 to 12 hours until dough rises, bubbles and flattens on top. Yes, you can put in the fridge overnight, or you can just leave it on the countertop. If you refrigerate overnight, then bring up to room temperature before proceeding.

Heat oven to 450F. Once oven is preheated, place a 3 1/2-quart Dutch oven (with cover) in oven 30 minutes before baking.

Punch down dough. Generously flour a sheet of parchment paper; transfer dough to parchment and, with floured hands, quickly shape into a ball. Place dough on parchment paper and sprinkle top lightly with flour. Top with a sheet of plastic wrap and let rest 30 minutes.

Remove Dutch oven from oven. Uncover dough and carefully transfer to Dutch oven, with or without parchment paper beneath (if bottom of Dutch oven is not coated with enamel, keep parchment paper beneath dough). Slash the boule once or twice on the top. Cover Dutch oven and return to oven. Bake bread 45 minutes covered, then another 15 to 20 minutes uncovered until dough is baked through and golden brown on top. Cool before slicing.