



Name of the recipe: Bread with olives

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 kilo plain or wholemeal flour;
2. 2 teasp dried yeast;
3. 8 tbsp dissolved lard or oil;
4. 1 tbsp salt dissolved in 1+ bit cup of warm water or milk;
5. 250 grs chopped boneless olives.

To prepare:

1. Mix the flour with the yeast;
2. Dissolve the salt in warm water or milk;
3. Add the dissolved warm lard or oil;
4. Work the dough a little until well kneaded;
5. Sauteé the chopped olives in a little olive oil;
6. Add to the dough;
7. Let rest in a bowl covered with a cloth;
8. Shape the bread as desired;
9. Let rest for another half hour;
10. Bake in hot oven for around half hour and until golden brown.

Superb!