



BAGUS

Olive Bread

Ingredients

Flour	500g
Warm Water	300ml
Butter	50g
Green & Black Olive	handful
Yeast	11g
Olive Oil	1 tbsp
Castor Sugar	2 tsp
Salt	1 tsp
Medium Semolina	1 pinch

Methods

1. Put the flour, salt, castor sugar, yeast, butter, water & olive oil in a large container.
2. Knead for 10 minutes to produce a smooth dough.
3. Put the dough in a bowl, cover with cling film & rest for 30 minutes.
4. Once the dough has risen, incorporate the olives.
5. Divide into 6 balls.
6. Put the balls on a baking tray, sprinkle with semolina flour.
7. Flatten the balls & make a cut in each one with a knife.
8. Leave to rise a second time.
9. Heat the oven to 230°C & put the baking tray in.
10. After 10 - 15 minutes, turn the oven temperature down to 200°C (lower the temperature when the roll risen well & starting to turn golden)
11. Leave it cook for 15 - 20 minutes then leave to cool.