

## Olive Bread

### Method

Olive Mixture			Bakers %
Olive oil	0.06 lb	28 grams	2.6%
Olives Clamata, pitted***	0.56 lb.	255 grams	23.7%
Oregano (dried)	1 teaspoon		
Red pepper flakes	1 teaspoon		
Black pepper (fresh ground)	1 teaspoon		
<b>Approximate Total</b>	<b>0.63 lb</b>	<b>285 grams</b>	

- Rinse and drain olives well before using. In a covered container, place all ingredients of the olive mixture together, marinate at room temperature 15 hours.

Pre-Ferment Sponge			
Bread flour (medium) or white whole wheat	0.39 lb	177 grams	16.4%*
Water (room temperature)	0.30 lb.	138 grams	12.8%
Yeast (saf red)	0.01 lb.	4.5 grams	.3%
<b>Total</b>	<b>0.70 lb</b>	<b>319.5 grams</b>	

- In a mixer fitted with dough hook, mix all pre-ferment ingredients for 10 minutes. Cover and let rest 15 hours at 70° F (21° C). (It is not necessary to check water temperature in a pre-ferment, but it should be near room temperature.)

### Dough

Water (check temperature)	0.95 lb	431 grams	40%
Pre-ferment	0.62 lb.	281 grams	29.6%
Yeast (saf red)	0.02 lb	9 grams	.5%

- To start the DOUGH, add the yeast and water (check room and flour temperature and determine the water temperature to be used by referring to water temperature chart), into the pre-ferment sponge bucket.
- Mix for approximately 3 minutes by hand, squeezing the sponge into a milky smooth liquid. Pour into mixer fitted with a dough hook. (Scrape container clean of all sponge).

Bread flour (medium)	1.98 lb	899 grams	83.5%*
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- Add flour, mix for 4 minutes on low speed.

Olive mixture	.63 lb	285 grams	26.9%
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- Add olive mixture, continue mixing for 4 minutes on low until dough ceases to splash then increase to medium speed.

Salt	0.02 lb	9 grams	1%
<b>Total</b>	<b>4.23 lbs.</b>	<b>1919 grams</b>	

- Add salt, mix for an additional 4 minutes or until good gluten is achieved or until bowl clean up. Place dough in a well oiled bucket with the inside cover oiled as well. Let rise 2 to 3 hours at 75° F (23.8°C), until bubbles are the size of the olives.
- Scale into desired portions. Mold into round balls on dry, un floured surface, creating a good surface, let rest, covered on lightly oiled surface, 15 minutes.
- Make-up into desired shapes.

- Dip top surface of the dough into flour while holding the sticky surface that was resting on the table. Allow 1 to 2 hours proof time.
- Dock with single edged razor blade, docking knife or a lame. Cutting the bread for maximum expansion as well as the decorative effect. Choose a design to enhance the bread or roll shape.
- With good oven humidification, Bake 450°F (232°C) for 10 minutes then reduce heat slightly if loaves are browning too rapidly. Approximate baking time should be 20 to 28 minutes.
- For a artisan thicker crust formation— When loaves are fully baked, turn off oven, leave door open for 5 to 8 minutes before removing loaves from oven.
- \*Both flour weights equal ( 2.37 lbs. or 1076 grams) = 100%
- \*\* both yeast weights equal .8%
- \*\*\* Clamata olives give the best flavor (Greek Olives can be purchased pitted). Green olives with pimentos make a good contrast to the Clamata olives.
- When selling Olive bread , be sure to attach or post a disclaimer stating that some pits may be present and to be careful when eating olive bread.