

SATELLITE ISLAND

TASMANIA

Olive and Rosemary Bread

Brikada Olives

<http://www.facebook.com/pages/Brikada-Olives/301729109844844>

500g bread flour

3 tspn yeast

1 tspn salt

2 eggs beaten

1 cup warm water

¼ cup Brikada Extra Virgin Olive Oil

100g olives pitted and chopped

1tblspn chopped rosemary

Mix ingredients together, turn out onto a floured board and knead well. Stand in a warm place 20 mins , or until doubled in size for more open bread.

Re knead dough and place into tins or form loaf and set torise again approx 20 mins.

Brush with milk or milk and egg yolk.

Bake in oven 200 C for about 25 minutes

Bread keeps for 3 days and freezes well for 1 month
