

Artichoke Bread with Black Olives



R & J Mazza
GLOBE ARTICHOKE

This recipe can be made with fresh or dried yeast. Please see below for my dried yeast recipe. If you prefer fresh yeast (as I do) please substitute dough recipe with my **Dough Recipe with Fresh Yeast** and add the ingredients below.

Dough

3 cups plain flour,
2 teaspoons dried yeast,
1 level teaspoon salt,
1 level teaspoon sugar,
1½ cups lukewarm water,
¼ cup oil,

Ingredients

200g artichoke hearts, chopped,
2 cloves garlic, crushed,
1/3 cup parmesan cheese,
1/4 cup black olives, pitted & sliced,
2 teaspoons dried oregano



Extra Ingredients

Milk
Poppy Seeds

How to Prepare

1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water, oil and remaining ingredients (except poppy seeds & milk) and mix well. Place the dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Heat oven to 200°C.
3. Return dough to a floured board and knead until it reduces to its original size, removing all bubbles. Divide dough in two.
4. Knead into a vienna loaf shape. Cut slashes on the top of the loaf from side to side. Brush with milk and sprinkle with poppy seeds.
5. Place on oven trays and bake for 25 minutes, or until golden.

Makes 2 Loaves

