



world cuisine

Onion and Olive Bread

Stoneware 32cm Terrine with Press



Onion and Olive Bread



Makes 12 slices

The smell of freshly baked bread is hard to beat, although the thought of making it can be daunting. However, there is no need to feel that way because with a single mixing and rising recipe such as this, no previous bread making experience is necessary.

Le Creuset Stoneware
32cm Terrine with Press

Ingredients

750g white bread flour, plus extra for dusting
1 medium onion, finely chopped
3 tablespoons olive oil, plus extra for greasing
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
7g sachet of active-dry yeast
125ml milk
60g pitted black olives, roughly chopped
1 teaspoon coarse sea salt

Method

1. Grease and flour the inside of the terrine. The lid is not used for this recipe.
2. Put the onion and 1 tablespoon of the oil into a microwave bowl, cover, and microwave on full power for 1½–2 minutes until the onion is soft. Set aside to cool.
3. Sift the flour and salt into a large bowl and stir in the pepper and yeast.
4. Put 375ml of very hot water into a bowl and add the cold milk to give the correct temperature for mixing. Add the remaining oil as well.
5. Stir the onions and olives into the dry ingredients, then gradually stir in the liquid. The dough should be slightly wet, but not sticky. If it seems too dry, add a little more milk. Turn out the dough onto a well floured surface and knead for 1–2 minutes. Form it into a long roll about the length of the terrine.
6. Transfer the dough to the dish with any seams or folds tucked underneath. Make a few slashes across the top of the dough. Brush the top with a little olive oil. Cover loosely with cling film and leave for 1–1½ hours in a warm place to rise until the dough is just above the rim. Sprinkle with the sea salt just before baking. Preheat the oven to 190C (Fan oven 170C).
7. Bake the bread in the centre of the oven for 35–40 minutes until risen and golden brown. Leave to cool in the dish for 10 minutes before unmoulding onto a wire rack in order to cool completely.

Cook's notes

You can replace the olives with 60g of sun-dried tomatoes for a change of flavour. If you like a really soft crust, cover the freshly baked warm bread with a clean dish towel while it cools.



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