

Artisan Bread with Kalamata Olives

RECIPE NAME: No-Knead Artisan Bread with Kalamata Olives

RECIPE DESCRIPTION: Artisan Bread with Olives

ACTIVE TIME: 1 hour

TOTAL TIME: 20 hours

SERVINGS: 1.5lb loaf

bon COOK PRODUCTS USED: Stainless Mixing Bowl, Roul'Pat®, Flexipan® Large Round Mold, Octagonal Bonmat™, Floral Cooling Rack

INGREDIENTS:

- 3 cup All-Purpose Flour (+ more for dusting)
- ¼ teaspoon Active Dry Yeast
- 1 ½ teaspoon Salt
- 1 ½ cup Water
- 3 cup Kalamata Olives

DIRECTIONS:

1. In Mixing Bowl, combine Flour, Yeast and Salt
2. Add Water and stir until blended (the dough will be sticky and shaggy at this point in the process)
3. Cover the bowl with plastic wrap and let rest at least 18 hours, at warm room temperature. Dough is ready when its surface is dotted with bubbles
4. Place Round Mold on the Perforated Baking Sheet
5. Lightly flour the Roul'Pat and pour dough onto it; sprinkle the dough with a bit more Flour, then add the Olives and fold it over and press it 3-4 times
6. Gently pick up dough and center it in the Mold, covering with the Octagonal Bonmat
7. Let rise for an additional 2 hours
8. Preheat oven to 450 degrees F and place oven rack in center position
9. Bake 30 minutes covered, then carefully remove the Bonmat, using an oven mitt or hot pad

10. Bake another 4-6 minutes, until the loaf is beautifully browned
11. Cool on Cooling Rack for at least 10 minutes to allow easier cutting (the crust will be nice and crunchy, so you can accidentally “mash” the loaf by rushing the resting process and it will appear doughy, even though the loaf is fully baked)