

# Artichoke, Black Olive & Cheese Loaf with Rosemary

R & J Mazza  
GLOBE ARTICHOKES



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,  
½ cup parmesan cheese,  
½ cup black olives, pitted & sliced,  
¼ cup fresh rosemary, chopped,



## Extra Ingredients

½ cup parmesan cheese, grated,  
2 tablespoons milk

## 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 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 into 2.
4. Place dough into 2 large oiled rectangle bread-baking pans. Brush top with milk and sprinkle with extra cheese.
5. Bake for 25 minutes, or until golden.

## Makes 2 Loaves

*This bread is delicious served warm and spread with butter.*

