



WHEAT FREE ROSEMARY AND OLIVE BREAD

275ml spelt flour (or gluten free plain flour)
175ml gluten free all purpose plain flour
60ml potato flour
10ml xanthan gum
10g (1 sachet) instant yeast
10ml coarse salt
2 eggs
2 egg whites
175ml room temperature water
75ml extra virgin olive oil
20ml honey
5ml apple cider vinegar
125ml pitted Kalamata olives
45ml fresh rosemary
coarse salt, olive oil and more rosemary for the top

Mix all the dry ingredients together.

Whisk all the moist ingredients together, excluding the olives and rosemary.

Mix both the dry and moist ingredients together to make a moist dough. Mix in the rosemary and olives.

Rub a round baking tray or pizza pan with some olive oil and line with baking paper.

Preheat the oven to 120°C.

Shape the bread into the pan and brush with more olive oil, sprinkle with coarse salt and pieces of rosemary.

Place pan in the oven. Turn the oven off immediately and leave it in the warm oven to rise for 90 minutes. **DO NOT OPEN THE OVEN DOOR.**

Then immediately heat oven to 160°C. Do not remove bread, leave it in the oven and bake bread for about 40 minutes or until golden. Remove to a rack to cool.

Serves 8