



# GREEK STYLE BREAD WITH FETA CHEESE AND OLIVES



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Baked goods remain moist for longer
- Quick and easy preparation



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medium

## Tips

Green olives can be used instead of black ones.

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>100 ml</b>	Water
<b>0.5 cube(s)</b>	Fresh yeast
<b>200 g</b>	Wheat flour type 480
<b>170 g</b>	Wheat flour type 160
<b>0.5 tsp</b>	Salt
<b>2 tbsp</b>	Olive oil
<b>150 g</b>	Feta cheese, diced
<b>50 g</b>	Black olives, chopped
<b>50 g</b>	Dried tomatoes, chopped
	Oregano
	Rosemary

## METHOD

1. Heat the QimiQ Sauce Base lightly with the water. Add the yeast and allow to dissolve.
2. Place the flour, salt and olive oil into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Roll the dough into an oval and distribute the feta cheese, olives and dried tomatoes on top. Fold the dough over and place onto a baking tray lined with baking paper. Sprinkle with oregano and rosemary and allow to rest for a further 45 minutes.
4. Preheat the oven to 180 °C (air circulation).
5. Sprinkle the bread with some water and bake in the preheated oven for approx. 35-40 minutes.