



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

250 g	QimiQ Sauce Base
100 ml	Water
0.5 cube(s)	Fresh yeast
200 g	Wheat flour type 480
170 g	Wheat flour type 1600
0.5 tsp	Salt
2 tbsp	Olive oil
150 g	Feta cheese, diced
50 g	Black olives, minced
50 g	Dried tomatoes, minced
	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 100 °F.)
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 an oven to 350 °F (air circulation).
5. Sprinkle the bread with some water and bake in the preheated oven for approx. 35-40 minutes.