

Anchovy Olive Bread

Yield: 1 loaf

Ingredients

- ¼ tbsp active dry yeast
- 2 ¾ cup all-purpose flour
- 1 cup hot tap water
- ½ tsp kosher salt
- 1 tsp [Crown Prince Natural Anchovy Paste](#)
- 1 tbsp extra virgin olive oil
- ½ cup Kalamata olives



Directions

Combine all ingredients in a stand mixer bowl. Use a spoon or spatula to loosely combine the ingredients. Allow the mixture to rest for at least 20 minutes. Attach the dough hook and knead on medium for at least five minutes. Sprinkle in more flour if the dough becomes too sticky or won't release from the bowl. You could be adding up to ½ cup of flour.

Transfer the dough to a lightly oiled mixing bowl. Cover with plastic wrap and allow to proof for about an hour or until the dough has doubled in size. Keep the bowl in a warm spot in your kitchen.

Once the dough has doubled in size, punch the dough down and shape the dough into your desired shape. Transfer the shaped dough onto a parchment paper lined baking sheet. Cover loosely with plastic wrap and allow to proof for about an hour or until the dough has doubled in size. DO NOT over proof the dough.

Preheat the oven to 425°F. Fill a baking dish halfway with water and place on the bottom rack of the oven.

When dough has doubled in size remove the plastic wrap, dust the dough with flour and cut three shallow cuts across the top of the dough. Place the baking sheet with the dough into the oven on a rack above the baking dish with the water. Bake for at least 30 minutes or until browned.

Allow to completely cool before wrapping and storing.