



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Pancetta and Olive Bread

makes 3 loaves

1 batch olive dough

200g cubed pancetta or bacon lardons

200g green & purple olives

Small bunch of sage or 1 tbsp dried sage

- Stone the olives and roughly chop the sage.
- Heat a pan and when its hot add the pancetta and cook until it just starts to crisp, then add the olives and cook for a further 2 minutes.
- Remove from the heat and add the sage, allow to cool.
- Add to the bread dough including the meat juices, mix in well until the mixture is evenly distributed.
- Lightly dust the inside of a bowl and place the dough in to rest in a draught free area for an hour.
- Turn the dough out onto a floured worktop and divide into 3 pieces.
- Flatten the dough with the heel of your hand and fold one third into the middle and do the same with the other side, fold in the edges to create a log shape and turn upside down.
- Place the loaves on a baking tray and flour the tops with some white flour and with a very sharp knife or clean razor blade make about six diagonal cuts about 1cm deep across each loaf.
- Cover and leave to prove for about an hour or until they have nearly doubled in size.
- Place the loaves in a pre heated oven of 230 degrees C and bake for about 30-35 minutes until they are golden brown. Remove and cool on a wire rack.