

# Mediterranean Black Olive Summer Bread

Savory Mediterranean summer bread with black olives, feta cheese, and fresh tomatoes. Ready in 45 minutes with simple ingredients for perfect summer dining.

10 min

PREP

35 min

COOK

45 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 0.8 lb feta cheese
- 0.6 lb tomato
- 1 cup olive
- 1 bread dough
- 0 basil
- 0 olive oil

## Instructions

- 1 Prepare ingredients**

Preheat oven to 356°F (180°C). Crumble 0.60 lb feta cheese into bite-sized pieces using your hands.
- 2** Dice the tomatoes into ¼-inch pieces and place on paper towels for 5 minutes to drain excess moisture. Roughly chop the black olives if they are whole.
- 3 Make the dough**

Place 0.80 lb bread dough on a lightly floured surface. Add the crumbled feta cheese, drained tomatoes, and chopped olives to the dough.
- 4** Knead the dough for 3-4 minutes until the feta, tomatoes, and olives are evenly distributed throughout and the dough holds together well.
- 5** Generously oil a baking dish with olive oil. Shape the dough into a round or oval loaf and place it in the prepared dish.

## 6 **Bake**

Bake for 30-35 minutes until the top is golden brown and the bread sounds hollow when tapped on the bottom.

7 Cool the bread in the pan for 15 minutes, then transfer to a wire rack to cool completely before slicing.

## 8 **Serve**

Slice the cooled bread into thick pieces and serve at room temperature.

## Tips

Drain diced tomatoes on paper towels for 10 minutes before adding to prevent excess moisture from making the bread soggy.

Use room temperature ingredients for easier mixing and more even distribution throughout the dough.

Brush the top of the shaped dough with olive oil before baking for a golden, glossy crust.

Test doneness by tapping the bottom of the loaf - it should sound hollow when fully baked.

Let the bread cool for at least 15 minutes before slicing to prevent crumbling and allow flavors to settle.

Store leftover bread wrapped in a clean kitchen towel rather than plastic to maintain crust texture.

Toast day-old slices for renewed crispness and enhanced flavor concentration.