

# Garlic Loaf with Whipped Rosemary EVOO Butter

WITH TEXAS HILL COUNTRY SUPER GREEK & ROSEMARY EVOOS



## Ingredients

### Olive Loaf:

- 3 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 teaspoon active dry yeast
- 1 1/2 cups warm water
- 1 cup chopped Sicilian Olives
- 1/4 cup Super Greek Extra Virgin Olive Oil

### Whipped Rosemary Olive Oil Butter:

- 1/2 cup unsalted butter, at room temperature
- 1/4 cup Rosemary Infused Olive Oil
- 1 tablespoon fresh rosemary, finely chopped
- Salt, to taste



## Directions

1. In a large bowl, combine the flour, salt, and yeast. Add the warm water and stir until a shaggy dough forms. Stir in the chopped olives and olive oil until evenly distributed.
2. Cover the bowl with plastic wrap and let the dough rise at room temperature for 12-18 hours, until doubled in size and bubbly.
3. Preheat your oven to 450°F (230°C) and place a large, lidded Dutch oven inside to heat up.
4. Once the oven and Dutch oven are hot, carefully remove the Dutch oven from the oven and sprinkle a bit of flour in the bottom to prevent sticking.
5. Dump the risen dough into the Dutch oven, cover with the lid, and bake for 30 minutes. Remove the lid and bake for an additional 10-15 minutes, until the crust is golden brown. Remove the bread from the Dutch oven and let cool on a wire rack before slicing and serving.
6. For butter: in a mixing bowl, combine the butter, olive oil, and chopped rosemary. Mix well until the ingredients are fully incorporated. Season the mixture with salt to taste, and mix again until everything is evenly combined.
7. Transfer the mixture to a food processor or stand mixer fitted with a whisk attachment. Whip the mixture on high speed for several minutes, until it becomes light and fluffy.
8. Transfer the whipped rosemary olive oil butter to a small serving dish or ramekin. Cover with plastic wrap and refrigerate until firm, for about an hour.

## Notes