

Gluten-Free Rosemary Kalamata Olive Bread

<http://userealbutter.com/2010/03/05/gluten-free-rosemary-olive-bread-recipe/>
from *Gluten-Free Girl and the Chef* which was adapted from *Healthy Bread in Five Minutes a Day*, by Jeff Hertzberg and Zoë Francois

1 cup (165g) brown rice flour
3/4 cup (100g) sorghum flour
1 1/2 cups (215g) tapioca flour
1 tbsp (11g) granulated active dry yeast
1 1/2 tsps (9g) kosher salt
1 tbsp (10g) xanthan gum
1 1/3 cups (300g) lukewarm water (heated to 110°F)
2 large eggs, at room temperature
2 tbsps + 2 tsps canola oil
1 tbsp honey
1/2 cup kalamata olives, sliced
2 sprigs fresh rosemary, stripped and finely chopped
olive oil
coarse sea salt

Mix brown rice flour, sorghum flour, tapioca flour, yeast, salt, and xanthan gum in bowl of stand mixer (if by hand – in a large bowl). Add water, eggs, oil, and honey to dry ingredients and mix with paddle (if by hand – use a large spoon) until the dough is moderately cohesive. It's okay if it slumps about – Shauna says this is how it should be. Toss in the olives and rosemary and mix. Turn the dough into a large, clean bowl and cover it with a clean towel (I covered with plastic wrap because I live in a very dry place). Place the bowl someplace warm and let rise for two hours. Once the dough has risen, you can proceed or store it in the refrigerator in a large container that you can seal. The dough is good for up to a week and Shauna notes that the flavor appears to improve overnight. Shape 1 pound (half) of the dough into a squat oval shape or small ball. If the dough is sticking to you like a bad ex, wet your hands to make it less clingy and easier to handle. Let rest for 40 minutes. If the dough was refrigerated, let it rest for 90 minutes before baking.

Preheat the oven to 450°F 20-30 minutes before the dough is done resting. I used the Dutch oven method like Shauna and placed the pot with lid in the oven to heat up. *From Shauna: Jeff and Zoë recommend a pizza stone in the oven and a pizza peel sprinkled with cornmeal for resting the bread. Please make sure both are never before used, if you are gluten-free.* When the dough is ready, score the top of the form 1/4-inch deep with a serrated knife. Drizzle olive oil over it and sprinkle with coarse sea salt. Place the dough in the Dutch oven (I put it on top of parchment then in the Dutch oven), cover, and place it in the oven. Or, slide the loaf from the pizza peel onto the hot baking stone. I followed Shauna's recommendation to fill a sauté pan with ice and set it on the bottom rack in the oven which creates steam and helps to form the lovely golden crust. Close the oven door and bake the bread until the top has lightly browned and the bread feels

firm, about 35 minutes. (Also, the internal temperature of the bread should be at least 180°F.) Remove the bread from the oven and the pan and let it cool for 15 minutes. Makes two 1-pound loaves.