

Gluten Free Olive Bread on Sasasunakku.com

165g (1 cup) brown rice flour
100g (3/4 cup) millet flour
215g (1 1/2 cups) tapioca flour
11g (1 tablespoon) active dry yeast granules
9g (1 1/2 teaspoons) salt
10g (1 tablespoon) xanthan gum
300 mls (1 1/3 cups) tepid water (blood warm; if you touch it it should feel the same temperature or a little warmer than you
2 eggs
3 tablespoons olive oil
1 tablespoon honey (if you grease the spoon first it will slide off easily)
1/2 cup Kalamata olives, pitted and sliced
2 sprigs rosemary, stripped off the stem and finely chopped
Olive oil
Seasalt

Mix the brown rice, millet and tapioca flours, yeast, salt, and xanthan gum in a large bowl.

Add the water, eggs, oil and honey to the dry ingredients and stir with a metal spoon until it comes together. It will be quite loose.

Add the olives and rosemary and stir evenly through.

Gather it all into a ball cover the bowl with a tea-towel and leave to rise for 2 hours in a warm place (a hot water cupboard can be good).

The dough will keep up to a week in the fridge according to Shauna's recipe.

To bake it, wet your hands slightly as the dough will be very sticky, and shape it into a ball.

Leave to rest in a warm place on a piece of baking paper for 40 minutes if baking right away or an hour and a half if the dough is coming out of the fridge.

20 minutes before the dough is ready, heat the oven to 230 celsius (450 fahrenheit) with a Dutch oven inside it.

Score the top of the loaf with 1 cm deep cuts and sprinkle with the oil and salt.

Put the parchment and loaf into the hot Dutch oven and close the lid. Put the whole thing in the oven.

Bake for half an hour and then carefully remove the lid of the Dutch oven and allow the top to brown (yours might be brown already, my Dutch oven isn't up to much).

If you knock on the bottom of the loaf and it sounds hollow, it's done.

Cool loaves on a rack.