

# THE P•K•P WAY

## Pane Bianco (White Bread)

with Olives and Feta

Yields 1 loaf



### Ingredients

- 3 cups bread flour
- 2 teaspoons instant yeast
- 1 ¼ teaspoons salt
- 1 egg, room temperature
- ½ cup warm milk\*
- ½ cup warm water\*
- 3 tablespoons olive oil
- 2 tablespoons dried oregano
- ½ cup feta cheese
- ½ cup pitted Kalamata olives, quartered
- ½ red onion, sliced

### Directions

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine the flour, yeast, salt, egg, milk, water, and olive oil. Mix on low until combined and a soft and smooth dough forms. The dough should only slightly stick to the sides of the bowl.
2. Roll the dough into a smooth ball and place in a greased bowl\*\*. Cover loosely with plastic wrap and let rise until doubled, about 60 minutes.
3. Deflate the dough and roll out into a 22" x 8 ½" rectangle on a lightly floured surface.
4. Evenly spread the oregano, cheese, olives, and onions onto the dough, leaving a ½" border without the filling.
5. From the long edge, roll the dough into a tight log and seal the edges and seam. Form the log into an S and tuck the ends under the center of the S to form an 8 or infinity shape.
6. Transfer the loaf onto a parchment lined baking sheet. Using kitchen shears, cut down the center of the loaf, following the shape of the loaf. Cover loosely with plastic wrap and let rise for 60 minutes, or until doubled in size.
7. Preheat the oven to 350°F while the loaf is rising.
8. Bake for 35 – 40 minutes until golden, tenting with foil at about 20 minutes to prevent excessive browning of the filling.
9. Transfer loaf to a cooling rack to cool completely.

### Notes

\*Place in a microwave-safe glass and heat for 25 seconds.

\*\*I lightly drizzled the bowl with olive oil.

### Storage

Store in an air tight container at room temperature for up to 5 days.