

THE SOURDOUGH FORMULA

Recipe 16 · Rosemary Olive

Kalamata olives and fresh rosemary. Bring this to a dinner party and you'll be asked back.

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Why people buy it: it's the elegant, savory loaf for wine nights and antipasto boards, and it smells incredible the moment the bag opens.

- **Tier & price:** Specialty · **$14**
- **Makes:** 1 round or oval loaf, about 1,000 g of dough
- **Difficulty:** Medium
- **Timeline:** Same as the Master Loaf. Rosemary at the mix; olives at the 2nd fold.

Ingredients

Ingredient	Grams	Cups (approx.)
Bread flour	450 g	3⅔ cups
Whole wheat flour	50 g	⅓ cup + 1 tbsp
Water, 80 °F (27 °C)	340 g	1⅓ cups + 2 tsp
Active starter	100 g	½ cup
Fine sea salt	9 g	1½ tsp
Fresh rosemary, finely chopped	6 g	2 tbsp
Kalamata olives, pitted, halved, patted very dry	100 g	¾ cup
Rice flour, for the banneton	a spoonful	1 tbsp

What changes vs. the Master Loaf

- **Water drops to 340 g** and **salt to 9 g**: olives bring moisture and salt of their own.
- **Rosemary goes in at the mix**, so its flavor runs through the whole loaf.
- **Olives go in at the 2nd set of folds.** Halved, not chopped fine; you want visible pieces in the slice.
- **Double-check for pits.** Even «pitted» olives sometimes hide one. Squeeze each half as you cut.

Steps

1. **The morning feed:** feed Dolly at 8 am.

2. **Mix** the water, flours and chopped rosemary. Autolyse 30 minutes (Master Loaf step 1).
3. **Add the starter, then the salt** (Master Loaf step 2).
4. **Fold set 1** as usual. Meanwhile, drain the olives, halve them, check for pits and pat them very dry between paper towels.
5. **Fold set 2:** stretch flat, scatter half the olives, fold in thirds, scatter the rest, fold again.
6. **Folds 3 and 4** as usual. The dough will look a little purple-streaked; that's the olive juice and it's beautiful.
7. **Bulk** to +50–75 %, 4½–6 hours from mixing (Master Loaf step 4).
8. **Pre-shape and rest** 20 minutes (Master Loaf step 5).
9. **Final shape** (Master Loaf step 6), tucking exposed olives underneath.
10. **Cold proof** 10–16 hours (Master Loaf step 7).
11. **Score and bake** as Master Loaf step 8. Internal 205–210 °F (96–99 °C).
12. **Cool** 2 hours before cutting or bagging.

Shaping, scoring & baking specifics

- **Score:** a single long slash on a batard is elegant; on a boule, try a 4-point star.
- **Finishing touch:** brush the warm crust with a little olive oil and press on a few rosemary needles for photos and gift orders.
- **Batard shape** gives party-friendly slices for antipasto boards.

Cost & Price

Ingredient	Amount	Cost
Bread flour	450 g	$0.55
Whole wheat flour	50 g	$0.08
Starter (with feed)	100 g	$0.25
Kalamata olives	100 g	$1.76
Fresh rosemary	⅕ bunch	$0.50
Salt	9 g	$0.01
Rice flour (dusting)	1 tbsp	$0.05
Oven share	½ bake	$0.46
Total ingredients		**$3.66**
Packaging (bag, label, twine)	1 set	$0.35
Sell at		**$14.00**
You keep		**$9.99**

How to sell it

Dinner-party hosts, wine-night friends, charcuterie lovers. Pair it with the baguettes on a «party bread» weekend menu.

Menu line to copy: *Rosemary Olive Sourdough. Kalamata olives and fresh rosemary in a crackly country loaf. Made for wine, cheese and good company. $14*

> ***Sarah's tip: Use the rest of the rosemary bunch for the Focaccia (Recipe 17) or the Roasted Garlic & Herb loaf (Recipe 19) the same weekend. One bunch, three specialty loaves, zero waste.***

If it goes wrong

- **Gray, wet streaks in the crumb:** the olives were wet. Pat them truly dry.

- **Too salty:** some olives are saltier than others. Drop the salt to 8 g, or rinse the olives before drying.
- **Flat loaf:** the extra weight needs strength. Make sure the dough feels smooth and strong before set 2, and don't skip folds 3 and 4.