

C H E F M A R K R E C I P E :

## Savory/Sweet Olive Bread

**Chef Mark Schoenthaler**

PERSONAL CHEF SERVICES

*Classic cuisine with a contemporary flair.*

2607 Western Ave #1103  
Seattle WA 98121

[rouxseattle.com](http://rouxseattle.com)

206.412.3450

[mark@rouxseattle.com](mailto:mark@rouxseattle.com)

*Makes one 8x4 loaf*

2 cups of flour  
3 Tablespoons sugar  
1 Tablespoon baking powder  
1 teaspoon salt  
¼ teaspoon red chili flakes  
1 ½ teaspoons ground cumin  
1 Tablespoon coriander seeds, finely crushed  
½ cup olive oil  
¾ cup whole milk  
2 eggs well beaten  
1 ½ cups stuffed small green olives, (very well drained)

Preheat oven to 350 degrees. Butter and flour loaf pan and set aside.

In medium mixing bowl combine flour, sugar, baking powder, salt and spices.

In another bowl combine olive oil, milk and the beaten eggs, mixing well.

With electric mixer combine wet ingredients into dry ingredients mixing for 1 minute until well combined.

Stir in olives by hand (do not use mixer). Place batter into prepared pan smoothing out top.

Bake for about 60 – 65 minutes or until toothpick inserted in center comes out clean.

Let cool in pan 10 minutes, and then remove from pan, cool right side up.

This is a wonderful bread to serve sliced with an anti pasta platter, or toasted and buttered and served with brunch.