

elaiasalata pockets

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Ingredients

- 1kg of bread dough (sour or yeasted)
- 50g Olive Oil
- 250g Elysian Foods Elaiasalata
- 200g Elysian Foods Olives
- 10g fresh chopped rosemary
- 10g flaky salt



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Method

1. Divide the dough into 100g balls and let it rest for 20 minutes. Once rested, roll these out into oval shapes (roughly 20cm x 10cm).
2. Slice the olives and mix with the Elaiasalata along with a pinch of chopped rosemary - be gentle!
4. Divide the olive mixture between the ovals of dough placing the mixture on the bottom side of the dough. Fold over and press to enclose the filling. Don't seal the edge completely and be sure to leave a good-sized lip.
5. Place the dough on a lined baking sheet and brush with olive oil.
6. Mix together the remaining rosemary and the salt. Sprinkle this over the pockets.
7. Bake at 220C for 15-20 minutes or until the focaccia is golden all over and cooked through.

Serve warm with some Dukka and Olive Oil.