THE STIRRING LIFE

Lazy Greek Olive and Feta Bread

No yeast, no kneading, no rising

A yogurt dough that comes together in the stand mixer in a few minutes
Folded full of olives, feta, mint and parsley, patted into rounds and baked

INGREDIENTS

The Wet

- ½ cup olive oil
- 3 eggs
- 1 cup yogurt
- About ½ cup milk, as needed

The Dry

- 3½ cups all-purpose flour
- 2 tsp baking powder
- ½ tsp baking soda
- 1–1½ tsp salt

Folded In

- 1½ cups black and green olives, pitted and chopped
- 1 cup feta, shredded
- 1 cup fresh parsley, chopped
- ¾ cup fresh mint, chopped

The Tops

- 1 egg, whisked with 1 Tbsp water
- A little olive oil
- White sesame seeds

INSTRUCTIONS

1. Whisk the wet. Olive oil, eggs and yogurt whisked together until smooth, in the bowl of the stand mixer.
2. Dry in, a little at a time. Flour, baking powder, baking soda and salt added gradually rather than all at once.
3. Fold in everything else. Olives, feta, parsley and mint, folded through on low until evenly distributed.
4. Milk to finish. About half a cup, added slowly, until the dough is soft but you can still handle it. A little sticky is right — that is what keeps them light.
5. Pat into rounds. Wet your hands with ice water and press the dough into discs about six inches across, on a parchment-lined sheet. They do not need to be neat.
6. Wash and seed. Brush the tops with the egg wash and a little olive oil, then scatter sesame seeds over.
7. Bake. 375°F for about 20 minutes, until golden brown. Light and flaky inside.

A cousin of eliotes, the Cypriot olive breads, which traditionally use orange juice in the dough instead of water. Here the yogurt is doing that same job — an acid in place of plain water — which is what makes them tender with no yeast at all. The sesame on top is traditional. The feta is not, though plenty of home cooks add it anyway, and cheddar works just as well.