



An Olive Oil Recipe

Olive balls in high-quality Israeli olive oil dough

Preparation:

1. Put all the dough ingredients in a mixer or a bowl manually - knead for a short time until you get an elastic and smooth dough. Cover and leave for an hour.
2. After an hour, the dough will rise just a little, divide it into four parts, each into ten units.
3. Filter and wash the olives.
4. Take a piece of dough and dip an olive into it, pinching the edges and rolling. Place on a tray lined with baking paper.
5. After preparing all the balls, mix oil and paprika and brush the balls or brush with water and dip in poppy seeds or sesame.
6. Bake at 190 degrees for about 15-18 minutes until browned.

Ingredients

- 1 cup whole wheat flour
- 1 cup white flour
- 1 teaspoon dry yeast
- 1/4 cup of quality Israeli olive oil
- 2/3 cup of water
- 1/2 teaspoon of salt
- 40 pitted olives
- 1 tablespoon olive oil + 1/2 teaspoon paprika or poppy seeds or sesame seeds

Healthy and tasty!

