

Salted Olive Crisps

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Recipe source: [My Paris Kitchen: Recipes and Stories](#), by David Lebovitz



INGREDIENTS:

- ½ cup (70g) all-purpose flour
- ½ cup (70g) whole wheat flour
- 1 tablespoon sugar
- 1 teaspoon herbes de Provence
- ½ teaspoon sea or kosher salt
- ½ teaspoon baking soda
- ½ teaspoon freshly ground black pepper
- 1 cup buttermilk
- 1/3 cup (45g) almonds, very coarsely chopped
- 1/3 cup (60g) oil cured olives, pits removed, packed and coarsely chopped (about 20 olives)

DIRECTIONS:

- Preheat the oven to 350°. Spray a 9" loaf pan with non-stick spray, or oil it lightly. Line the bottom with a piece of parchment paper.
- In a bowl, whisk together the flours, sugar, herbes de Provence, salt, baking soda, and pepper.
- Stir in the buttermilk, mix in the olives and nuts. Pour into the baking pan.
- Bake for 30 minutes, until it feels set in the center. Remove from oven and let cool for 5 minutes.
- Run a knife around the edges to loosen it, remove from the pan and set on a wire rack to cool.

- Decrease the oven temperature to 325°. Line two baking sheets with parchment paper.
- Holding the outside edges of the loaf firmly, to keep the edges from crumbling, slice the loaf as thinly as possible, aiming for ¼" thick slices. Lay the slices on the baking sheets.
- Bake for 30-35 minutes, flipping the slices after 15 minutes. Keep an eye on them during the last few minutes of cooking, you want them to be a deep golden brown, so they'll crisp up when cooled.
- Cook's Note: It took much longer for my slices to become crisp enough and golden-brown enough. I probably cut the slices too thick. Stick with it and allow the extra time if needed, but keep a close eye on the baking sheets to avoid burning.
- Remove from oven and cool completely on wire racks.
- Serve plain or with soft cheeses or spreads.
- The crisps can be stored for up to 1 week in an airtight container, although they will lose some of their crispness.