

Focaccia with Rosemary



INGREDIENTS (3 pizzas)

DOUGH

600 g strong white bread flour
20 g fresh yeast
15 g sugar (1,5 small spoonfuls)
10 g of fine salt (1 small spoonful)
50 ml olive oil
270 ml warm water (not hot)
Baking paper for the pan

TOPPING

3/4 sprigs of rosemary
olive oil
Salt

Testing the yeast is fun!



METHOD

Step 1: to test the yeast

MELT yeast and sugar in half glass of water and cover with a saucer

LEAVE for 10 minutes, until it becomes bubbly

Step 2: to make the focaccia dough

POUR the mixture in a large bowl

ADD the rest of the water, flour, oil and salt

MIX well until the ingredients come together

KNEAD the dough to create a ball

TRANSFER to a floured surface

KNEAD with energy for about 5/10 minutes, until it becomes smooth and not sticky

Step 3: to prep the pan

LAY the baking paper on a large pan

ROLL OUT the pizza dough with your hands directly in the pan

PRICK the surface all over using a fork

COVER with cling film (make sure the cling never gets in contact with the dough)

LEAVE to rise for about 3 hours in a warm place

Step 4: to bake

HEAT the oven to 200°

ADD some salt, rosemary leaves and olive oil on top of the focaccia

COOK for approximately 30 mins

Step 5:

Serve while still hot with your favourite cold cuts (affettati)

Grade of difficulty: easy

Preparation time: 15 mins

Raising time: 3 hours

cooking time: 30 mins

Region: Liguria