

Focaccia Recipe

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Prep. time : 20 minutes

Cook time : 25 minutes

Ready in 45 minutes plus fermentation

Level : Basic

Ingredients:

- Bread Flour 300g (10.6oz)
- Water 170g (5.8 oz)
- Dry yeast 5g (1Tsp) or Fresh yeast 15g (1Tbsp)
- Salt 5g (1Tsp)
- Sugar 5g (1Tsp)
- Olive oil 30g (1oz)
- Onion, chopped 100g (3.5oz)
- Extra olive oil for brushing
- Optional: oregano, cherry tomatoes

Directions

1. Combine water and yeast, stir until yeast dissolves.
2. Put flour, salt and sugar into a bowl of a stand mixer fitted with hook attachment. Mix on a low speed and add water with yeast. Continue mixing for approximately 10 minutes until the dough becomes smooth and uniform.
3. Add olive oil and mix until combined. In the end add chopped onion.
4. Cover the dough and let it ferment until it doubles in size.
5. Punch down the dough and flatten it into oiled 30cm x 20cm (12" x8") baking pan.

6. Dock the dough with your fingers. Arrange cherry tomatoes on the top and sprinkle the focaccia with oregano. Let it proof for about 10 minutes before baking.
7. Bake at 200°C (400°F) for about 20-25 minutes until golden. Brush baked focaccia with some more olive oil.

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