

ITALIAN FOCACCIA BREAD



Dough Ingredients

- 1 cup water
- 1 tsp instant yeast
- 1/2 tsp sugar
- 2 1/3 cups all purpose flour (plus more for kneading)
- 1/2 tsp salt
- 1 Tbsp Extra Virgin Olive Oil

Dough Toppings

- 2 Tbsp Extra Virgin Olive Oil
- 1 Tbsp fresh rosemary, minced
- 2-3 Garlic Cloves, minced
- Fresh Black Pepper
- Sea Salt
- Optional: Olives, Red Onion, Thinly sliced Tomatoes



Instructions

- **Preheat** oven to 475 degrees F.
- **Heat** water in a microwave safe bowl for about 30 seconds. Check the temperature with a thermometer to make sure the water is about 110 degrees F.
- Add yeast and sugar into the warm water and **mix** with a whisk.
- Let the mixture sit for 5-8 minutes and look for bubbles to form.
- In a separate mixing bowl, **combine** flour and salt
- Add the yeast mixture to the flour mixture along with 1 Tbsp of olive oil and **stir** with a wooden spoon until the mixture forms a ball.
- Place dough on a lightly floured surface and **knead** for 2 minutes. Add flour as needed if the dough feels a bit sticky.
- **Form** the dough into a ball and **pinch** at the bottom. Press and roll dough into a rough rectangular shape.
- Lightly oil a 9"X13" baking pan (cookie sheet) and begin pressing dough into pan leaving a higher crust all around the edges.

- Using your finger tips, begin making indentations all over the dough to hold small pools of olive oil and other toppings and ingredients.
- Brush entire top of dough with 2 Tbsp of olive oil using a pastry brush.
- Sprinkle generously with sea salt, fresh pepper, fresh garlic, rosemary and any other desired toppings.
- Bake for 15-18 minutes until dough has risen and is slightly browned on the surface.
- Remove from the oven and let the bread **cool** for 5 minutes, cut into squares and enjoy with your favorite dip!

Dip Suggestions:

Olive Oil, Balsamic Vinegar, Red pepper Flakes, Parmesan Cheese, Black Pepper and Sea Salt

Olive Oil with Pesto Paste

