

Focaccia

Source : Monique's

Type :

Origin :

Category : Breads

Quantity	Measure	Item
		Serve 12
5 & 1/2	C	Unbleached Bread flour
2 & 1/2	C	Warm water
1	Tablespoon	Yeast
1	C	Chopped black olives
2	Tablespoon	Herbs de Provence
1	C	Olive oil
3	Tablespoon	Coarse sea salt

Instructions : In a bowl of a mixer place: flour, yeast, water.
Using the paddle attachment, mix for 1 minute or until it all wrap around the paddle, let rest for 5 minutes and beat again for 3 more minutes.
Add 1/2 of the chopped black olives and herbs de Provence. gently mix
The dough should be smooth at this point
Transfer the dough to the lightly oiled bowl cover with damp towel and let rise until double
Line a 1/2 sheet pan (with sides) with parchment paper or sprinkle with corn meal, transfer the dough to the pan. Puch the dopugh with your hands to fill the pan. Drizzle with olive oil
Using the tips of your fingers press dimples all over.
Sprinle with rest of chopped black olives and herbs de Provence
Loosely cover with plastic wrap and let rise for about 20 minutes,
Preheat the oven at 475
Remove the plastic wrap and sprinkle with coarse sea salt
Place in the oven to 15 or 20 minutes
It is done when golden brown on top, as well as on the bottom
Serve warm cut into desire sizes
Great for sandwich as well

Staging :

Qty. Period

Description