



# Focaccia Bread

## Ingredients:

### Dough:

7 C flour  
2  $\frac{2}{3}$  C water  
2  $\frac{1}{2}$  tsp salt  
2  $\frac{2}{3}$  TBSP yeast (fresh)  
2 tsp sugar  
2  $\frac{1}{2}$  TBSP fat (oil)

2  $\frac{1}{2}$  TBSP Olive Oil for brushing the dough on both sides when panning

### Topping:

4 or 5 medium fresh tomatoes, diced  
Small jar Kalamata olives, pitted and halved (optional)  
Fresh garlic or garlic powder  
Coarse sea salt  
Sugar  
Oregano  
Basil

## Directions:

Pre-heat oven to 400°F (200°C). Prepare the focaccia dough by combining all ingredients (knead dough by hand or mixer). Knead dough until slightly soft and extensible. During mixing note the texture of the dough to see if more water needs to be added (add  $\frac{1}{4}$  cup or 50g of water at a time if required). It should take approximately 7 to 10 minutes to make the dough depending on kneading method. Once dough is made, cover it and let rest for 10 minutes. After 10 minutes, divide the dough in half and round each piece into a ball, cover and let rest for about 30 minutes.

While dough is resting, prepare topping ingredients. Dice tomatoes and place in a bowl and season with  $\frac{1}{4}$  tsp of sugar, 1 tsp of salt, 1  $\frac{1}{2}$  tsp of fresh garlic or garlic powder and oregano. Set aside and let the juices release from the tomatoes.

Once the dough has rested for 30 minutes, place the rounded dough on a floured surface and begin pressing down on the centre of the dough with finger tips. Continue to work the dough from the centre and press outwards to sheet the dough into a rectangular shape to fit the size of a 10"x17" (25x43 cm) bake pan. Next, take 1  $\frac{1}{4}$  TBSP of olive oil and rub over the surface of the dough with your hands and create indents in the dough with your fingers. Turn out the dough with the coated oil side down on a rectangular 10" X 17" bake sheet (25x43 cm) lined with parchment paper. Next, using the remaining olive oil, coat the top of the dough repeating the same procedure as before when coating the bottom surface of the dough.

Once the dough is oiled and on the baking sheet, begin adding the toppings. Take the diced tomatoes and spread over the surface of the dough. Be sure to spread the juice from the tomatoes too. Place the Kalamata olives over the dough (olives are optional). Next, season the surface of the dough generously with fresh garlic or garlic powder, oregano and coarse sea salt.

Bake the focaccia for 20 minutes at 400°F.

Take some fresh basil and slice into ribbons and place over the freshly baked focaccia.

Makes 2 focaccia breads.

