



FRESH HERBED

FOCACCIA BREAD

Ingredients:

- 1/2 cup extra virgin olive oil
- 3 cloves of garlic, chopped
- 1 tablespoon chopped green onion
- 1 tablespoon chopped rosemary
- 1 cup warm water
- 2 teaspoons sugar
- 1 package instant yeast
- 3 3/4 cups flour
- 1/2 teaspoon salt
- sea salt

Directions:

- In a mixing bowl, place the warm water, the yeast and the sugar and allow the yeast to begin to bubble.
- While the yeast is foaming, cover the chopped herbs with the oil and allow them to steep together for a few minutes.
- Once the yeast has proofed, pour in 1/4 cup of the oil from the herbs, straining them out. (If a little bit gets into the dough, it is just fine!)
- Next add 1 cup of the flour and the salt. Blend all of these together.
- Add the rest of the flour and blend with the dough hook until a sticky dough comes together.
- On a floured board, knead the dough by stretching and pulling the sides over the top of the dough, making 1/4 turns each time. Do this about around the entire ball of dough 4 times, flipping it over after each 360 degree turn. Soon the dough will be soft and smooth.
- Oil the bowl with some olive oil and put the ball of dough in it to rise until double in a warm spot. Cover it with a kitchen towel.
- When the dough has doubled, oil the bottom of a 9x13 pan liberally. Place the dough into the pan and gently push the dough out to fit the pan. It doesn't matter if it doesn't quite fit.
- Let the dough rest in the pan for about 15 minutes. Then go back and finish pushing it to the edges and corners of the pan.
- Using your fingers, dip them in water and begin poking deep dimples into the dough. Don't be shy about it. Focaccia bread is covered with dimples. Push your fingers in all of the way, dipping in water as necessary to prevent sticking.
- Sprinkle the herbs from the oil all over the top of the bread. Pour the remaining oil over the top of the bread. Sprinkle with coarse or flaked sea salt.
- Bake in a 425 degree oven for 20-25 minutes. Allow to cool slightly in the pan, then remove from the pan.
- Slice the bread into the shapes you would like and enjoy!