

Focaccia bread



Preparation time 10 min

Resting time 50-60 min

Baking time 20-30 min

Ingredient

All-purpose flour 300g (2 cups)

Semolina flour 60 g (1/2 cup)

Salt 5g (1tsp)

Active dry yeast 7g

Warm water (24 degree Celsius) 210ml (3/4 cup)

Olive oil 60ml (1/4 cup)

Topping

Black and green olives

Dried tomatoes

Fresh rosemary and thyme

Extra virgin olive oil

To make

Place all the ingredients in one bowl and mix with your hand or electric mixer with a dough attachment. Run the machine for 3 minutes or if you do it by hand, knead for 5-6 minutes. Pour some extra olive oil to prevent it from drying. Rest for 45 minutes covering with a kitchen towel.

Spread the dough using your fingers in your rectangular or square shaped tin and press the olives, dried tomatoes, thyme and Rosemary with your fingers inside the dough. Pour some extra olive oil and let it rest for another 30 minutes covered with a kitchen towel. Bake in the oven of 180 degree Celsius for 20-30 minutes.