

Spicy Garlic Focaccia



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 20 minutes
Cook Time: 25 minutes

Ingredients

- 4 Cups of All Purpose flour
- 2-1/4 tsp of Instant Yeast
- 2 tsp of Sugar
- 2.5 tsp of Salt
- 1 1/5 cups of Water
- 1/4 cup of Extra Virgin Olive Oil

For the Topping:

- 1 Head of Garlic
- Olive Oil
- Small Balls of Mozzarella
- Fresh Rosemary
- Spicy Salami

1) In the bowl of a standing mixer fitted with a dough hook, add the flour, sugar and yeast, quickly give it a mix to combine, then add the water and olive oil, start kneading at medium speed until the dough just barely starts to come together, then sprinkle over the salt and continue kneading until the dough comes together (if it's a little too sticky just add more flour about one tablespoon at a time and waiting until each spoonful has been incorporated before adding your next one) place the dough in an oiled bowl, cover and allow to rise for 2-3 hours or until more than doubled in volume (almost tripled).



2) Meanwhile, in a small ramekin (oven safe) add the garlic, cover with oil and roast in a 350 degree oven until the garlic is a golden brown color and nice and soft, set aside to cool completely.

3) Oil a 9x13 roasting pan, add a good amount of olive oil, grease on all sides and set aside.

4) deflate the dough, place it in the oiled roasting pan, flatten with your finger tips into place, then cover with some plastic wrap and allow to rest for an hour or until doubled.

5) Preheat your oven to 425 degrees, dot the mozzarella and roasted garlic all in the dough, then top with the salami, rosemary and some of the garlic oil, followed by a sprinkle of salt and bake for 20 to 25 minutes or until golden brown and crispy, remove from the pan to cool completely then cut and serve!