

Focaccia Bread



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: minutes

Cook Time: minutes

Ingredients

- 4 cups All Purpose Flour
- ¼ cup Extra Virgin Olive Oil
- 1 Tbsp Kosher Salt
- 1 cup Warm Water (about 110 degrees Fahrenheit)
- 2 Tbsp Sugar
- 1 Package Dry Yeast
- 1½ Tbsp Chopped Fresh Rosemary
- 4 Cloves Garlic Thinly Sliced
- Extra Virgin Olive Oil for Drizzling
- Kosher Salt and Coarse Ground Black Pepper (to sprinkle over top)

1) In the bowl of a standing mixer fitted with a dough hook, proof the yeast by combining it with the warm water and sugar. Stir gently to dissolve. Let stand 3 minutes until foam appears.

2) Turn mixer on low and slowly add the flour to the bowl. Dissolve salt in 2 tablespoons of water and add it to the mixture. Pour in 1/4 cup olive oil.

3) When the dough starts to come together, increase the speed to medium. Stop the machine periodically to scrape the dough off the hook. Mix until the dough is smooth and elastic, about 10 minutes.

4) Turn the dough out onto a work surface and fold it over itself a few times. Form the dough into a round ball and place in an oiled bowl, turn to coat the entire ball with oil so it doesn't form a skin. Cover with plastic wrap and let it rise in a warm place until double in size about 1 hour and 10 minutes.

5) Coat a sheet pan with a little olive oil and corn meal. Once the dough is doubled and domed, turn it out onto an oiled baking sheet. Stretch the dough out to an rectangular shape (same size as the baking sheet) about 1/2-inch thick. Lay the flattened dough on the pan and cover with plastic wrap. Let rest for 20 minutes.

6) Preheat the oven to 400 degrees.

7) Once rested uncover and drizzle with some extra virgin olive oil and sprinkle with the chopped rosemary, sliced garlic, and salt and pepper. Cover once again and let it rest for 25 minutes.

8) Bake on the bottom rack for 20 minutes, or until its golden brown.

This focaccia is perfect along side chicken parm to dip into the spicy sauce!

