

Lift-off in lockdown

ITALY



FOCACCIA BREAD

SERVE WITH:

Your favourite dip or soup.

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INGREDIENTS:

- 1/2 cup extra-virgin olive oil
- 2 garlic cloves, finely minced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1/4 teaspoon ground black pepper
- 1 cup warm water
- 2 1/4 teaspoons active dry yeast
- 1/4 teaspoon honey
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon fine sea salt

INSTRUCTIONS:

1. In a cold medium skillet, combine olive oil, minced garlic, thyme, rosemary, & the black pepper. Place the pan over low heat & cook, stirring occasionally, 5-10 minutes. Set aside.
2. In a large bowl, combine the warm water, yeast, & honey. Stir a few times then let sit for 5 minutes.
3. Add 1 cup of the flour & a 1/4 cup of the garlic-olive oil mixture to the bowl with yeast & honey. Stir 3-4 times until the flour has moistened. Let sit for another 5 minutes.
4. Stir in the remaining 1 1/2 cups of flour and the salt. When the dough comes together, transfer to a floured board & knead 10-15 times until smooth.
5. Transfer the dough to a large oiled bowl, cover with a warm, damp towel and let rise for 1 hour. (It's best to let the dough rise in a warmer area of your kitchen).
6. Heat the oven to 220°C
7. Use two tablespoons of the remaining garlic-olive oil mixture to oil a 9-inch by 13-inch rimmed baking sheet.
8. Transfer the dough to the baking sheet then press it down into the pan. Use your fingers to dimple the dough then drizzle the top with the remaining 2 tablespoons of the garlic-olive oil mixture. Let the dough rise for 20 minutes until it puffs slightly.
9. Bake until golden brown, 15-20 minutes, then let cool.
10. ENJOY!

