

## *Focaccia*

In a mixer, blend the ingredients on the low setting

5 cups All purpose flour

2 tsp sugar

2 tsp sea salt

4 tsp instant yeast

1/2 tsp Italian seasoning

Then slowly add:

1 1/3 cup lukewarm water

2 Tbsp virgin olive oil

A ball will form - if it is sticky to the touch, add a pinch of flour,  
(or if it is dry, add a tablespoon of water) and let it incorporate.

Mix on medium speed for approx. 7 minutes or knead by hand for 10 minutes.

Pre-heat oven to 350 degrees

Let dough rest for at least 30 minutes, covered on top of the stove.

While dough is resting, prepare the oil dressing for the Focaccia

2 tsp fresh minced garlic (or 1/2 teas dry minced garlic)

2 Tbsp butter

1/4 cup virgin olive oil

1/2 tsp dry oregano leaves

1 tsp dry whole rosemary leaves

Heat just to incorporate and cool

Divide dough in 1/2 and form each into a small disc. Place on a cookie sheet that has been prepared with non-stick spray and sprinkled with corn meal.

Hand stretch or roll out into 14 inch round loaves. Dough should be at least 1/4 inch thick.

Carefully divide the oil dressing onto the dough pouring into the center.

With your hand, work the oil towards the edges. Then poke your finger throughout the dough, about every 1/3-inch, making sure not to penetrate the bottom of the dough.

Sprinkle with sea salt and return dough to the top of the stove (or another spot that is warm and free from a draft) to proof. The dough should be 3/4 inch before going into the oven. Bake for 20 minutes or more if you wish a darker color.

Depending on the room temp. The dough will take from an hour to 2 hours to rise.

This recipe could be used to make 4 thin pizza shells or 3 thick.

**BUON APPETITO**