

Cheese Focaccia
(Focaccia con Formaggio)

INGREDIENTS:

Servings: 6 people

Strachino cheese	9 oz
or 2 parts gorgonzola and 1 part ricotta cheese	
Strong white flour	7 1/2 oz
High quality olive oil	for drizzling
Salt	to taste
Water	as needed

TOOLS:

Kitchen cloth
Rolling pin
16 in pizza pan
or two small pizza pans
Spatula

PREPARATION:

Preheat the oven to 475_ F.

Mound the flour onto a work surface. Make a well in the center and add a pinch of salt. Pour the olive oil into the well and, using your hands or a fork, *draw in flour from the sides and mix until they are thoroughly combined*. Knead the dough with your hands until it is soft and elastic, about 15 minutes. Add more flour if the mixture becomes too sticky or add water if it becomes too hard. Shape into a ball and cover. Let rest for 15 minutes.

Oil a pizza pan. Divide the dough in two for a large focaccia or into four for two small ones. Briefly knead the dough. *Roll out a thin dough*. Then, using your hands, *twirl and stretch it between your fingers* to make it even thinner. *Lay the dough sheet on the pan*, letting the excess hang over the sides.

Place large clumps of cheese on the dough sheet until it is all used. Roll out the second dough sheet. *Place the second sheet over the first*. Roll a rolling pin over the top to remove any excess dough. Pierce the top with your fingers to make some holes. Sprinkle the top with olive oil. *BAKE* in a hot oven, with the door closed the whole time, for 5-6 minutes. Remove. Let rest briefly and serve.

This recipe comes from *Manuelinas*.