

Focaccia with Herbs
(Focaccia alle Erbe)

INGREDIENTS:

Servings: 4 people

Fresh yeast	3/4 oz
Warm water	1 cup
Olive oil	2 tbs
White all-purpose flour	3 - 3 1/2 cups
Salt	1 tsp
Coarse salt	as desired
Fresh rosemary sprigs	2

TOOLS:

Small bowl
Large bowl
Kitchen cloth
Baking sheet

PREPARATION:

Pour the warm water into a small bowl and sprinkle in the yeast. Leave the yeast for 10 minutes. Add the oil, salt, and approximately 2/3 of flour to the yeast water. *Mix it with your hands* until it is well combined. Turn the dough out onto a floured surface and continue to add more flour, kneading it until the dough is smooth and elastic. Add more flour if necessary. Shape the dough into a ball and place it in a greased bowl. Cover it with a kitchen towel and let rise for one hour, or until it has doubled in size.

Preheat the oven to 450_ F.

Punch the dough down and lightly knead it. Using a rolling pin and your hands, *form either one large circle or two smaller ones*. Pat the rounds flat and place them on an oiled baking sheet.

Strip the rosemary. Brush the top with olive oil. Sprinkle coarse salt and the rosemary over the top. Bake in a hot oven until they are browned and cooked through. Let cool for 5 minutes before serving.