



DIRECTIONS

1. Sprinkle yeast in one cup of warm water.
2. Add one teaspoon of sugar and stir.
3. Meanwhile, measure 1/2 of the flour and place in a large bowl. When the water/yeast mixture looks foamy on top, add it to flour.
4. Mix well with your hands or fork. Add the oil while continuing to mix.
5. Add rest of the flour, incorporating it little by little until it is fully absorbed.
6. Your dough should have an even consistency at this point.
7. Take it out of the bowl and place on a lightly floured surface. Knead by hand until you have a smooth dough (knead at least 15 minutes).
8. If your dough is too wet, add a little more flour. If it is too dry, add a bit more water.
9. All the steps above can be done in a stand mixer using a hook attachment.
10. Use low speed for initial mixing of ingredients and low-medium for kneading the dough.
11. Place your fresh dough into a larger bowl (lightly coated with oil).
12. Cover with plastic film first and a clean kitchen towel on top. Place in a warm and draft-free area to allow dough to rise.

My Focaccia

INGREDIENTS

For the dough (this makes 2 lbs of fresh dough):

- 5 cups of unbleached flour (add more if needed)
- 1 packet of dry yeast (2 teaspoons)
- 2 cups of warm water
- 1 teaspoon of sugar
- 1 tablespoon of extra virgin olive oil
- 2 teaspoons of salt

For the topping:

- 1 1/2 Oz extra virgin olive oil
- 1 Oz water
- Garlic powder, salt, pepper and grated cheese to taste
- Optional: oregano or rosemary

Continue on p2



My Focaccia

DIRECTIONS (CONT.)

13. It should double in size in about 2 hours.
14. When the dough is ready, take it out of the bowl and place on a lightly floured surface.
15. Stretch it out gently and evenly (as if you were making pizza) into a large rectangular shape.
16. Place onto a large, greased cookie sheet.
17. With your fingertips, make little indentations on the dough, like little wells.
18. In a small sealed container, place the olive oil and water.
19. Shake well until liquids are blended together.
20. Immediately pour over top of focaccia.
21. Sprinkle with garlic powder first.
22. Pepper and a little salt next.
23. Grated cheese and herbs (if you decide to use herbs) last.
24. Bake in a preheated 400F oven for 20 to 25 minutes or until golden on top and bottom.
25. Remove from oven and allow to cool.
26. Cut into 2" squares and serve with dinner or snacks.



NONNA'S TIPS

- You may substitute the homemade dough with store bought pizza dough. You will need 2 lbs.
- If you don't like herbs, leave them off.
- You can use focaccia as sandwich bread. Just cut a 4x4' square and slice it in half horizontally. Fill with your favorite deli meats and/or any other filling of your choice.