

## SOURDOUGH FOCACCIA BREAD WITH HERBS

SERVES: 10–12 people

PREP TIME: 4 1/2 hours  
(with proving)

COOK TIME: 20–30 min



### INGREDIENTS:

#### FOCACCIA

- 1 cup starter (fed and bubbly) — *see recipe below*
- 1 cup warm water
- 1/4 cup olive oil
- 4 cups flour
- 2 tsp sea salt

#### TOPPING

- 1 1/2 cups sliced cherry tomatoes
- 2 tbsp chopped fresh basil
- 2 sprigs rosemary - leaves only
- 1 tbsp coarse sea salt
- 2 tbsp olive oil
- 1 tsp coarsely ground black pepper

*Focaccia Bread recipe follows on the next page*

### STARTER RECIPE:

#### Ingredients

- 2 cups warm water
- 1 tsp package active dry yeast (around 7 gm)
- 2 cups all-purpose flour

#### Method

1. In a ceramic bowl, add warm water and yeast. Mix with wooden spoon until the yeast is dissolved.
2. Stir in the flour and mix until smooth.
3. Pour the starter into a plastic container that is at least four times larger than the liquid amount of the starter. This will allow room for the starter to expand.
4. Cover with a cloth napkin and hold in place with a rubber band.
5. Set the starter in a warm spot for 5 days, stirring once a day.
6. Refrigerate (or freeze) and use as needed. At least once a week, feed your starter with equal amounts of water and flour to keep it alive.

## FOCACCIA BREAD METHOD CONTINUES:

1. In the bowl of a stand mixer, mix together the starter, warm water, olive oil, flour and sea salt.
2. Switch to a dough hook and knead until it becomes a smooth pliable ball of dough.
3. Grease a large mixing bowl, place the dough in it, cover, and allow to prove for 4 hours.
4. Preheat the oven to 230°C
5. Roll the dough into a rectangle about 3/4" thick.
6. Use your fingers to indent the surface of the dough.
7. Brush the dough surface with the olive oil.
8. Toss into the dough mixture the tomato slices, chopped basil, rosemary leaves, sea salt and pepper.  
Can also add olives and/or cheese.
9. Bake for 20-30 minutes, or until the bread is browned and crusty.
10. Allow to cool to room temperature, cut into squares and serve with olive oil and balsamic vinegar for dipping.

Enjoy. Perfect with olive tapenade.

