



Focaccia

Description

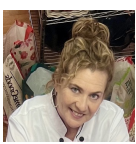
Crispy, savory Focaccia bread, Easy and delicious! Add anyt toppings you like (olives, onions, tomatoes, etc.) if you like. Serve with quality Olive Oil and Balsamic Vinegar for dipping.

6 Might want to make extra!



Ingredients

[illegible]



Instructions

Mix dry ingredients
Mix wet ingredients

Mix all together - the dough will be sticky and on the wet side - cover w oil and place in a large bowl in the fridge covered loosely overnight or for a couple of nights. It will get huge and jiggly.

About an hour before baking,

Move to a pan, dimple the dough with your fingers and coat with more olive oil, let it rest a few more hours

Top w rosemary and flaky salt and any other toppings you like.

Bake at 400 til golden and crispy about 30 min

Excellent with
Bread dipping oil:
High Quality Olive Oil, balsamic vin herbs (rosemary, oregano, basil) salt, fresh ground pepper, crushed red pepper, garlic powder, etc.

Great accompaniment to Charcuterie board with meats, cheeses, Sun Dried Tomatoes, Grapes, Artichoke Hearts, Capers, etc etc etc.