Recipe Focaccia with garlic and olives

Baking a focaccia is easy with this recipe! This focaccia is baked with garlic, olives, rosemary and sea salt. Delicious as a starter or as a side dish!

Boodschappenlijstje

Dr. Oetker Yeast 3x 7g

1-50-100101
€1.05

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Patisse Silicone Brush 27cm

P10312
€1.99

Other materials:

- 300 ml of lukewarm water
- Olive oil
- Sea salt flakes
- 10 g salt
- 15 g sugar
- 3 cloves of garlic
- Sliced black olives
- Few sprigs of rosemary

Preperation method:

Step 1: Dough making

Place the 500 g FunCakes Wheat Flour, 10 g salt and the 10,5 g FunCakes Yeast in a mixing bowl. Make sure the salt and yeast don't touch, so sprinkle both on a different side of the bowl. Dissolve the 15 g sugar in 300 ml lukewarm water and add this to the flour in the mixing bowl.. Mix this with a dough hook at medium speed in about 6 minutes to a smooth dough.

Step 2: Dough proving

Remove the dough from the bowl, sprinkle the inside of the bowl with some flour and put the dough back. Let the dough rise, covered with plastic wrap, at room temperature for 30 minutes. You can also let your dough rise in the oven. To do this, set the oven to 30°C and place a cup of water on the bottom. Now put your bowl with dough in the oven and let it rise for 30 minutes

Step 3: Make herbal oil

Meanwhile, put some olive oil in a bowl, chop the garlic cloves and add this together with some sprigs of rosemary to the oil.

Step 4: Prove dough again

Remove the dough from the mixing bowl and knead by hand for 1 minute. Cover a baking tray with a sheet of parchment paper and roll out the dough to a thickness of 2-3 cm. Let this rise for another 30 minutes.

Step 5: Baking focaccia

Now preheat the oven to 230°C (convection oven 220°C). Push pits into the dough with your fingers and coat it generously with the garlic oil mixture. Place the olive slices and rosemary sprigs on the oil. Sprinkle with sea salt. Bake the focaccia in 15-20 minutes until nicelybrown and cooked through.

Made possible by FunCakes