



JERNEJ KITCHEN

ROSEMARY POTATO FOCACCIA

Rosemary Potato Focaccia is a delicious no-knead Italian bread recipe. It's perfect for snacking, appetizer, or as a side dish.

FOR	12	SLICES
PREPARATION:	15	MINUTES
PROOFING:	4	HOURS
BAKE:	30	MINUTES
TOTAL TIME:	5	HOURS

ROSEMARY POTATO FOCACCIA

500 g (4 cups + 1 tbsp) Manitoba flour, type 00

7g (2 1/4 teaspoons) active dry yeast

1 tbsp salt

6 tbsp olive oil

5 tbsp tomato salsa

150 g (5 oz) thinly sliced cooked potatoes

1 garlic clove

2 springs rosemary

2 tbsp olive oil

1 tbsp honey (optional)

TOOLS AND EQUIPEMENT

bowl

wooden spoon

baking dish

sieve

paper towel

bowl

STIR THE DOUGH INGREDIENTS

In a bowl, stir to combine flour, yeast, salt, and 450ml (2 cups - 2 tbsp) water. Stir with a spoon for about 2 minutes. The dough will be runny.

TIP

If you plan on using all-purpose flour instead of 00 flour, use 430ml (2 cups - 3 tbsp) instead of 450ml water.

PROOFING

Add four tablespoons of oil to a bowl. Add the focaccia dough and cover with clingfilm. Place in the fridge for 12 hours or overnight (up to 16 hours), or leave to proof at room temperature for 3 - 4 hours for the dough to triple in size.

SECOND PROOFING

Grease a 25 cm x 30 cm (10-inch x 12-inch) baking dish with two tablespoons of oil. Using a spoon, transfer the proofed dough into the baking dish. Using greased fingers, gently spread the dough evenly over the baking dish. Set aside for 1 - 2 hours for the dough to proof and become light and airy. Place a rack in the middle of the oven and preheat the oven to 230 °C / 445 °F.

BAKE

Drizzle the tomato salsa over the proofed dough. Press your fingers into the dough to make dimples. Arrange the cooked (strained and patted dry) thin potato sliced on top of the focaccia. Place in the preheated oven and bake for 30 - 35 minutes at 230 °C / 445 °F or until the focaccia is golden brown at the bottom and top.

Sponsored

SERVE

While the focaccia is baking, make the dressing. In a bowl, combine diced garlic, finely chopped rosemary, and two tablespoons of olive oil. Drizzle all over hot focaccia. Before serving, optionally drizzle with some honey for sweetness.