



JERNEJ KITCHEN

OLIVE FOCACCIA

Olive Focaccia is a fantastic Italian bread. It is known for its airy, light texture and golden brown, crispy exterior. Serve as appetizer or side dish.

MAKES	12	SLICES
PREPARATION:	15	MINUTES
PROOFING:	4	HOURS
BAKING:	30	MINUTES
TOTAL TIME:	4	HOURS 45 MINUTES

DOUGH

500 g (4 1/4 cups) Manitoba flour
(Žito)

430 ml (1 3/4 cups) water

1 tbsp sugar

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

2 tsp salt

1 tbsp olive oil, for dough

2 tbsp olive oil, for baking dish

TOPPING

80g (1/2 cup) pitted green olives

80g (1/2 cup) pitted black olives

3 sprigs of fresh rosemary

3 tbsp olive oil

2 tbsp water

1 pinch of salt

TOOLS AND EQUIPEMENT

bowl

spoon

cling film or plastic wrap

25 cm x 30 cm (10-inch x 12-
inch) baking dish

DOUGH

Add flour, water, sugar, and yeast to a bowl. Stir the mixture for about 2 minutes to combine all the ingredients. The dough will be runny. Add the olive oil and stir to combine. Cover with cling film. Place in the fridge for 12 hours or let the dough proof at room temperature for 3 - 4 hours or until tripled in size.

DOUGH

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.

TOPPING

Cut the olives into small pieces and chop the rosemary. Add both ingredients to a bowl, olive oil, water, and a pinch of salt. Arrange the topping evenly on top of the dough. Press your fingers into the dough to make it airy and delicious.

BAKE

Place in the preheated oven and bake for 25 - 30 minutes at 230 °C / 445 °F or until the focaccia is golden brown at the bottom and top.

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