

▲ Rosemary Focaccia Bread

Yield: 18 servings

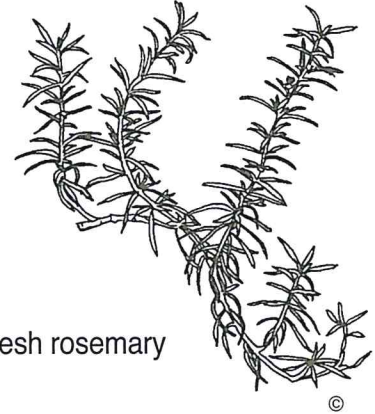


Ingredients

- 1 (1/4 oz.) package dry yeast (2 1/4 teaspoons)
- 1 2/3 cups water, heated to 105 to 110 degrees F
- 5 cups bread flour
- 2 1/2 teaspoons salt
- 1 teaspoon dried rosemary or 1 tablespoon fresh rosemary
- 1/4 cup olive oil, plus extra for coating baking pan

For the Topping

- 3 tablespoons olive oil
- 1 teaspoon dried rosemary or 1 tablespoon finely chopped fresh rosemary
- 1 teaspoon coarse salt



Order of Work

1. Stir together yeast and warm water in large mixing bowl; let stand until creamy, about 5 minutes.
2. Add flour, salt, rosemary and oil to yeast mixture. Beat until well blended and smooth.
3. Turn dough out onto a lightly floured surface. Knead dough 10 minutes, adding 1 to 2 tablespoons flour as needed.
4. Place dough in a large mixing bowl lightly coated with nonstick cooking spray. Spray top of dough. Cover bowl with clean, damp dishtowel. Let rise until doubled, about one hour.
5. Punch dough down and let it rest for 10 minutes.
6. Generously coat a 15" x 10" x 1" baking pan with olive oil. Press dough into prepared pan. Cover and let dough rise until doubled, about 30 minutes.
7. Preheat oven to 425 degrees F.
8. Stir together oil and rosemary for topping. Make shallow indentations all over dough with fingertips, then brush with rosemary oil. Sprinkle with coarse salt. Bake until golden, about 20 to 25 minutes. Gently loosen focaccia and slide onto cooling rack. Serve with dipping oil.

Nutrition Facts per Serving: 186 calories, 6 g fat, 432 mg sodium, 28 g carbohydrate, 1 g fiber, 5 g protein, 9 mg calcium

Dipping Oil

- 1/2 cup extra virgin olive oil
- 2 tablespoons fresh Parmesan cheese, grated
- 1/2 teaspoon pepper
- 1/2 teaspoon coarse salt
- 1/2 teaspoon Italian seasoning
- 2 cloves garlic, pressed

Mix all ingredients together and refrigerate until ready to use. The flavor is best if you make this several hours before using. For safe food handling, use within 2 to 3 days.