



The Focaccia bread introduces a bit of Greece into this traditional Italian flatbread. Topped with salty Kalamata olives, it is so good, you won't want to eat just one slice. The rosemary is baked in the bread and paired with the Kalamata olives, it is a marriage made in heaven.

Rosemary Focaccia

Ingredients

4 cups flour
1 1/2 cups water
2 teaspoons honey
2 teaspoons salt
1 1/2 teaspoon dry yeast
1 tablespoon rock salt
1 teaspoon fresh rosemary, chopped
1/4 cup sliced Kalamata olives
4 tablespoons Parmesan cheese
1/4 cup olive oil (for dough)
1/4 cup olive oil (for bowl, baking sheet and top)

Instructions

Place the yeast, honey and 1/2 cup warm water into a bowl and mix well. Let rest for 10 minutes or until frothy. In the meantime, mix the flour and salt until well combined in a large bowl. Make a well in the center and add the prepared yeast with the remaining water, the rosemary and the oil. Mix together and turn onto a floured surface and knead for 8 to 10 minutes. The mixture should feel smooth and light (any impression you make with your fingers should spring back). Dust additional flour if the dough feels too sticky.

Place the dough in a greased bowl and allow it to rise for 2 hours. The dough will double in size. Grease a baking sheet and spread out the dough. Using your fingers, punch into the dough to create dips and valleys. Brush the surface with the remaining oil and press the olive slices into the bread with your finger. Sprinkle the entire surface with the Parmesan cheese and let it rest for 30 minutes. In the meantime, preheat your oven to 425°F.

Bake for 20 to 25 minutes or until golden brown. Transfer to a wire rack to allow air to circulate around it. This will keep the crust crisp. Serve the same day.

Makes one 9" x 13" cookie sheet pan size.