

heute gibt es...

Rosemary focaccia



Ingredients: (For 1 baking sheet)

- 7g dried yeast or 21g fresh yeast
- 1 tsp sugar
- 50ml lukewarm milk
- 500g flour
- 250 ml lukewarm water
- that. 50 ml Olivenöl
- 12g salt
- fresh or dried rosemary
- coarse salt or salt flakes

Preparation:

1. The yeast with the sugar in milk dissolve.
2. Add the yeast mixture to the flour, add the water gradually and knead for a few minutes.
3. Now 30ml olive oil and finally the salt knead, mix until a smooth dough.
4. Pour the mixture into a bowl and let rise in a warm place covered 2 hours until the volume has doubled.
5. After the leavening baking tray Brush with olive oil, place the dough on it and flatten with your hands.
If the dough does not spread easily and withdraw, let it rest for 10 minutes shortly on the sheet, so that this and then spread a little relaxed again by pressing lightly.
6. let rise in off oven with attached lights on for another hour, the sheet with the focaccia.
7. Preheat then the oven to 180 ° C (top and bottom heat).
8. Meanwhile, push it with your fingers the typical wells in the bread using the fingers, drizzle with a little olive oil and spread salt and rosemary it.
9. Bake the pita bread for about 30 minutes in the oven until golden brown, then cut and enjoy.

Important tips and information:

- Do you want your Focaccia have thin and crispy, you should skip the last walk.
- Do you prefer the soft variant avoid pushing the wells.
- Of course, you can vary the shape of the bread. Usual, rectangular and round version are.
- If you do not fit the walking times, you can also prepare and store in a covered bowl with plastic wrap up to 12 hours in the refrigerator and let there go slowly the dough. remove before cooking, wait until the dough the room temperature reaches and then proceed to the recipe.
- The focaccia sticks to max. For 2 days in a plastic box. but best it tastes fresh from the oven.