

Paul's Bread Pages

The site for bread lovers everywhere

Focaccia

This classic Italian bread has many variations. It is essentially a fine white bread which is made with extra virgin olive oil and baked in a flat loaf shape with herbs or olives and salt on the top.

200g pasta flour
200g strong white flour
6g dried yeast

30ml Extra virgin olive oil
350ml warm water
sea salt crystals
Olives
Rosemary



Mix the dry ingredients in a bowl and whisk to mix thoroughly. Add the olive oil and most of the water to make a stiff dough. Using strong white flour to dust the dough, kneed thoroughly. Coat in olive oil and leave to stand for an hour.

Knock back the dough and kneed thoroughly. Form into a flat loaf shape and make dimples in the top with your finger tips. Coat with olive oil and place halves of pitted olives into the dimples. Leave to rise for half an hour or so and then bake at 200ºC for 23 minutes, until brown and firm.

Cool for at least an hour before eating.



With many variations, try forming the dough in well greases and floured Yorkshire pudding trays. Coat the bread with olive oil and sprinkle with chopped rosemary. Cook in a hot oven at 200ºC for 16 minutes.

This gives a smaller bread that can be used to make sandwiches. Rocket and mozzarella cheese dressed with pesto is an excellent filling.

Focaccia is ideal for accompanying soups, salads or cheeses. It can be sliced into long fingers, broken into slabs or quartered.

This bread is best eaten on the same day, but it will freeze well, though some of the toppings may not fare well when frozen.

