

Rosemary Onion Focaccia

(Anna Olson)

Cookery Principle: Yeast Breads

MAKES ONE 10 X 15-INCH BREAD

Ingredients:

Bread:

_____ ml **1 $\frac{1}{4}$ cups** warm water, just above body temperature (105°F)

_____ ml **1 tsp** instant dry yeast

_____ ml **1 tbsp** olive oil

_____ ml **$\frac{1}{4}$ cup** flour, plus extra for sprinkling on pans

_____ ml **2 $\frac{1}{2}$ - 3** cups all-purpose flour

_____ ml **1 $\frac{1}{2}$ tsp** coarse sea salt

Toppings:

$\frac{1}{4}$ onion medium red, sliced

_____ ml **1 tbsp** chopped fresh rosemary

_____ ml **1 to 2 tbsp** olive oil

coarse sea salt to taste

Method

Day 1

1. Mix the water, yeast, oil and semolina a in a large mixing bowl and stir to blend.
2. Add the flour 125 ml at a time, stirring well with a wooden spoon after each addition.
3. Once the dough becomes too difficult to mix by hand, turn the dough out onto a lightly floured work surface and add the salt.



4. Continue to knead until all the flour has been worked in (you may not need the final 125 ml of flour) and the dough develops a smooth and elastic consistency, about 10 minutes.
5. Place the dough in a large, oiled bowl, cover the bowl with plastic wrap and let it rise until doubled in size, in the fridge overnight. (Or about 90 minutes in a warm place.)

Day 2

6. Turn the risen dough out onto a lightly floured surface again. Roll out dough into a rectangle 10 x 15-inches in size (the size of your jelly roll pan).
7. Line baking tray of this size (or a little larger) with parchment paper, and sprinkle with a little flour or cornmeal.
8. Lift the rolled dough onto the pan, cover the tray with a tea towel, and let rise for 45 minutes.
9. Remove the tea towel and use your fingertips to gently "dimple" the dough, cover and let rise another 45 minutes.
10. Preheat the oven to 400°F. Toss the red onion, rosemary and olive oil to coat.
11. Remove the tea towel from the dough and sprinkle the onions evenly over the dough, trying to coat as much of the dough with the olive oil. Sprinkle with sea salt.
12. Bake the focaccia for about 25 minutes until a rich golden brown colour.
13. Carefully remove the focaccia from the tray to cool (to prevent the bottom of the bread from going soft) and cool to room temperature before slicing.