

Focaccia Ripiena Pugliese (Stuffed Pugliese Focaccia)

Season: all

Serves: 8 or 20 tastes

Fresh from the garden: garlic, silver beet

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| Equipment: metric measuring scales, jug and spoons bowls – 1 small, 1 large mezza luna and board grater medium-sized saucepan colander large frying pan wooden spoon rolling pin round baking tin | Ingredients: For the dough: 2 teaspoons dry yeast 200 ml warm water 600 g baker's flour, plus extra for dusting 2 tsp salt 100 ml warm milk 50 ml olive oil, plus extra for greasing and drizzling 2 tbsp sugar For the filling: 1 tbsp olive oil 400 g silver beet roughly chopped. ¼ tsp salt, plus extra for sprinkling 2 garlic cloves left whole. 400 g mozzarella, grated |
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What to do:

1. Prepare all the ingredients based on the instructions in the ingredients list.

To make the dough:

2. Mix the yeast in the warm water.
3. Mix the flour and salt in the large bowl. Note, it is important to mix the salt through the flour, as salt can kill the yeast.
4. Make a well in the centre of the flour, add the yeast water, warm milk, olive oil and sugar, and mix with your hands to form a rough dough.
5. Knead the dough on a work surface dusted with flour for approximately 5 minutes. If the dough is hard to work with you may need to add a little water; if it is too sticky, you will need to add some more flour. The dough should be soft and dry to the touch.
6. Place the dough in a bowl and cover with a clean tea towel. Set aside to rise in a draught free spot for 1 hour.

To make the filling:

1. Heat the olive oil in the frying pan over a medium heat. Add the silver beet, salt and whole garlic cloves. Cook, stirring often, until the silver beet has wilted.
2. Set aside to cool and remove the garlic cloves.

To assemble the focaccia:

1. Preheat the oven to 200°C.
2. Lightly dust a clean work surface with flour. Divide the dough into two even-sized pieces and stretch each piece out with your hands or a rolling pin.
3. Place one piece into the bottom of an oiled round baking tin. Add the silver beet, then the mozzarella.
4. Cover with the second piece of dough and crimp the edges together with a fork. Cover the focaccia with a clean tea towel and set aside to rise for a further 20 minutes.
5. Drizzle the focaccia with a little olive oil and a light sprinkle of salt.
6. Cook for approximately 30 minutes, or until golden brown and cooked through.
7. Cut and serve warm.