

# ROSEMARY AND GARLIC FOCACCIA

**Season:** all

**Serves:** 6 or 20 tastes

<p><b>Equipment:</b> Large bowl x 2 Small bowl Measuring spoons, cups, scales Measuring cup spoon Pot Masher Strainer Spatula Pastry scraper Cling film Baking tray/dish Small pot Knife Board Mezza luna and board</p>	<p><b>Ingredients:</b> <b>FOCACCIA DOUGH:</b> 250g flour 4 teaspoons white sugar 1 ¼ teaspoons salt 1 tsp instant yeast ¾ cup very warm water 1 tablespoon olive oil 125g boiled and mashed potato</p> <p><b>FOR BAKING:</b> 4 tablespoons olive oil ¼ teaspoon salt flakes</p> <p><b>GARLIC ROSEMARY TOPPING:</b> 5 garlic cloves, cut into fine slices. ¾ cup olive oil 2 ½ teaspoons rosemary leaves, finely chopped.</p>
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## What to do:

### FOCACCIA DOUGH:

- 1. Make mashed potato:**
  - Peel potato, cut into 2.5cm chunks.
  - Boil until fully tender (around 10 – 15 mins).
  - Drain and mash very well with a potato ricer or masher until smooth and lump-free. Set aside to cool.
- 2. Mix Dry:** Place flour, salt, sugar, and yeast in a large bowl and mix well with a firm rubber spatula.
- 3. Add Wet:** Make a well in the centre, then add olive oil and warm water. Mix with spatula until you can no longer see flour. Dough should be sticky – too sticky to knead by hand.
- 4. Add Potato:** Add mashed potato. Using a folding motion, start mixing it through using the spatula. Then start smearing it along the walls of the bowl. Once potato is evenly incorporated, shape roughly into a ball in the bowl.

**Rise 1:** Cover bowl with cling wrap, then put in a warm place for 30 minutes until it increases in volume by 50% or up to double in size.

**Fold dough:** Get another large bowl, drizzle with 2 teaspoons of olive oil then use your hands to smear it around the bowl. Scrape dough in, then fold the edges of the dough into the centre six times. Shape into ball, cover with cling wrap.

**Rise 2:**

- Put the bowl in a warm place for 30 minutes until it increases in volume by 50% or up to double in size.
- Prepare baking dish. Pour in 2 tablespoons of olive oil, then smear it across the base and along the walls.

**Preheat oven:** Preheat oven to 200°C fan and set a rack on middle shelf. Allow enough time to ensure oven has been preheated for at least 15 mins for best results.

**Put dough in pan:** Scrape dough into prepared pan. Stretch and pull to fill the base as best you can.

**Rise 3:** Cover pan with cling wrap, then put in a warm place for 40 minutes until the dough expands and fills the pan, and the height rises by around 25% (another ¼ )

**PREPARE FOR BAKING:**

**Smear surface with oil:**

- Drizzle the surface with 2 teaspoons of olive oil, and smear/rub it over lightly with your hands.
- Poke! Using both your hands like claws, push your fingers deep into the dough, right to the base of the pan to create the signature dimples. Do this around 6 times across dough surface. This will somewhat deflate the dough and is OK.

**Toppings:** Top with toppings of choice.

**Finishing olive oil & salt flakes:** Drizzle the surface with 2 tablespoons of olive oil so it runs into the dimples. Then sprinkle with sea salt flakes.

**BAKE:**

Bake for 25 – 30 minutes until the top is deep golden and lightly crisp, while the sides are fried and crusty.

**Cool:** Turn out onto a cooling rack. Let it rest for at least 10 minutes before cutting to serve. It is ridiculously good served freshly made!

**TOPPINGS:**

**Confit Garlic & Rosemary:**

1. Place garlic and oil in a small saucepan over medium heat. Once the oil becomes hot, turn down to low and leave for 10 minutes. The garlic should not sizzle, it just poaches gently in hot oil.
2. Strain, cool, then press onto surface of focaccia.
3. Sprinkle with rosemary. Proceed with recipe.