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Indulge in the aromatic flavors of fresh rosemary and garlic with this delightful Rosemary & Garlic Focaccia. Perfect as a side dish or a standalone snack, this homemade bread is bound to impress with its soft texture and savory taste. Let's dive into the recipe!

Elevate your bread game with this irresistible Rosemary & Garlic Focaccia recipe. With simple ingredients and easy steps, you can enjoy the rustic charm of homemade bread infused with fragrant rosemary and garlic.

Ingredients:

For the Focaccia Dough:

- 300g bread flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon instant or fast-acting dried yeast
- 4 cloves of garlic, finely chopped
- 2 sprigs of fresh rosemary, leaves only, finely chopped
- 190-200ml water
- 1 tablespoon olive oil

For Topping:

- 1 tablespoon olive oil, plus extra for drizzling
- 1 sprig of fresh rosemary
- Coarse sea salt



Rosemary & Garlic Focaccia

Method:

Preparing the Dough:

1. In a mixing bowl, combine bread flour, salt, sugar, dried yeast, chopped garlic, and rosemary leaves. Create a well in the center and add the olive oil, followed by most of the water, reserving about 10-20ml. Adjust the water quantity as needed to form a soft dough.
2. On a lightly floured work surface, knead the dough for about 5-10 minutes until it becomes smooth and elastic. Shape the dough into a round ball.
3. Place the dough in a lightly oiled bowl, cover it with cling wrap, and let it rise for about 1 hour or until it doubles in size.

Shaping and Baking the Focaccia:

1. Once the dough has doubled in bulk, punch it down and knead lightly for about a minute.
2. Press the dough onto a greased baking tray, spreading it out evenly to form a rectangle, approximately 12 x 10 inches. Ensure the dough fills any gaps and reaches the corners of the tray.
3. Cover the dough with a damp cloth and let it rise again until almost double in height, about 45 minutes to 1 hour.
4. Preheat your oven to 200°C (400°F).
5. Once the dough has risen, use floured or oiled fingers to make dimples in the dough, pressing your fingers deep into the surface.
6. Place rosemary sprigs into the dimples and drizzle olive oil generously over the dough. Sprinkle coarse sea salt evenly across the surface.
7. Bake the focaccia in the preheated oven for 20 to 25 minutes or until it turns golden brown and develops a crisp crust.
8. Remove the focaccia from the oven and transfer it to a wire rack to cool. Drizzle with additional olive oil if desired.
9. Allow the focaccia to cool slightly before slicing and serving.



Rosemary & Garlic Focaccia

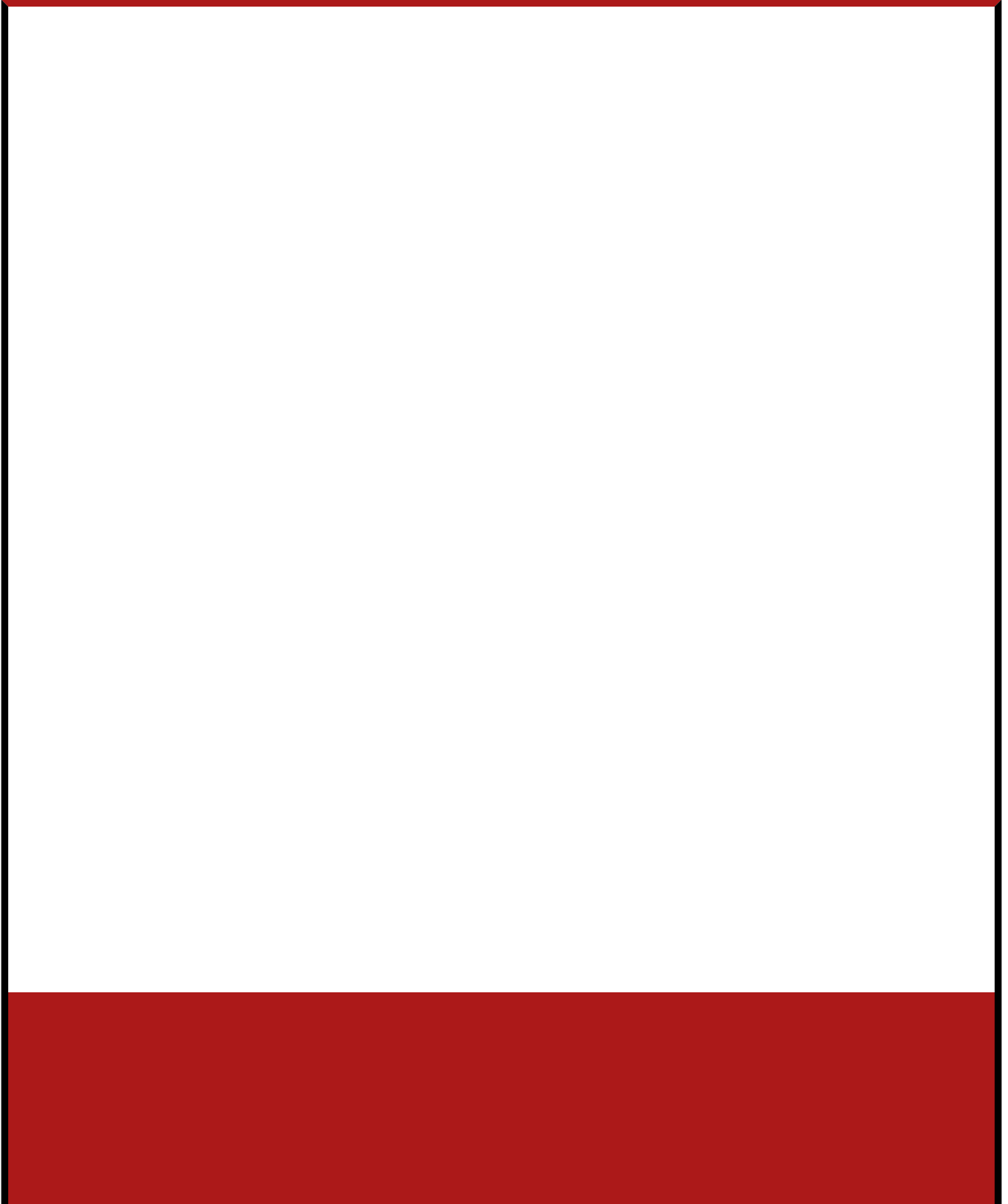
Tips & Variations:

- **Herb Variations:** Experiment with different herbs such as thyme, oregano, or sage for unique flavor profiles.
- **Cheese Addition:** Sprinkle grated Parmesan or Pecorino cheese over the top before baking for an extra savory kick.
- **Garlic Infusion:** For intense garlic flavor, roast whole garlic cloves and press them into the dimples before baking.
- **Customization:** Personalize your focaccia by adding olives, sun-dried tomatoes, or caramelized onions to the dough.

Enjoy the irresistible aroma and taste of freshly baked Rosemary & Garlic Focaccia, a perfect blend of rustic charm and savory indulgence!

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Author: Elowen Thorn

PRINT RECIPE

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