



FABULOUS FOCACCIA

Appetizers

Kosher, Salt

Prep Time: 30 minutes

Cook Time: 20 minutes



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Ingredients

8 g	active dry yeast (1 envelope)
1-1/2 cup	water (warm, divided)
1 tbsp	sugar
3 cup	all-purpose flour
1 tsp	Windsor® Coarse Kosher Salt
1 tbsp	butter (softened)
3 tbsp	olive oil
	fresh rosemary (or dried - optional)

Preparation

1. Dissolve yeast in 125 mL (1/2 cup) warm water and sugar. Leave until frothy, about 5 minutes.
2. Combine flour and 5 mL (1 tsp) Windsor® Coarse Kosher Salt. Add yeast liquid to flour with remaining 250 mL (1 cup) warm water and butter, mixing to combine.
3. Turn dough out onto a lightly floured surface and knead 5 to 10 minutes, adding additional flour if necessary, until dough is smooth and shiny.
4. Return to bowl and cover with a cloth. Set aside at room temperature until dough doubles in bulk, about 45 minutes. Preheat oven to 400°F (200°C).
5. Once dough has risen, punch down and knead briefly on a floured surface.
6. Roll into a round about 35 cm (14"); transfer to a lightly oiled pizza pan or baking sheet. Let rest for 10 minutes.
7. Press fingers into dough to give a dimpled effect, and brush with oil. Sprinkle liberally with Windsor® Coarse Kosher Salt. If desired, add rosemary.
8. Bake for 18 to 20 minutes, or until golden.

**Preparation time does not include proofing time (time need for dough to rise)*