



RECIPE



ROSMARINUS
OFFICINALIS

FOCACCIA BREAD WITH ROSEMARY



INGREDIENTS

For a 30 cm mould:

- › 100 grams of bran flour
- › 300 grams of flour 00
- › 1 potato
- › 12 grams of brewer's yeast
- › 2 tablespoons of olive oil
- › 1 teaspoon salt
- › 200 ml water
- › 25 ml olive oil
- › 35 ml water
- › Rosemary
- › Coarse salt

PREPARATION TIME

Preparation time: 15 min

Cooking time: 20 min

Total time: 25 min + 2 leavening hours

DIRECTIONS

Mix the two flours in a large bowl. Make a well in the centre and add a boiled mashed potato, salt and oil. Bring the mixture together by adding the water that you have used to dissolve the yeast. Knead until you obtain soft, almost sticky dough, form it into a ball and let the dough leaven for 1 hour under a cloth. Spread out the dough with your hands in an oiled baking tray. Mix in a glass of water oil, coarse salt and rosemary. Knock it back with your knuckles on the surface of the dough, pour the mixed oil and salt and drizzle the surface with them. Let it leaven for another 1 hour. Bake in a preheated oven to 200 °C and cook for 20 minutes. Take it out from the oven and serve.