

Focaccia barese

- Ingredients
- - 200 g flour 00
- - 400 g of semolina flour
- - 1 potato of about 150 grams
- - 1 cube of yeast
- - A dozen cherry tomatoes
- - 1 tablespoon of sugar (about 20 grams)
- - 1 tablespoon of salt (about 20 grams)
- - 4 tablespoons extra virgin olive oil (about 40 grams) + more for seasoning
- - 400 g of water
- - Oregano
- - Salt
- - Pepper

Preparation time

- Preparation time: 30 minutes
- Cooking Time: 35 minutes
- Rest time: 1 hour
- Servings: 1 focaccia



Preparation

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- 1- Boil the potato, mash it and let it cool in a bowl. Add the two flours, salt, sugar, 4 tablespoons of oil and the yeast mixed with tepid water.
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- 2- Mix everything very well and knead the dough until it is well blended. The dough should not be hard, but still a little liquid (though firm) and sticky. If it is too hard, add a little warm water or a little milk.
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- 3- Abundantly brush a baking tin with extra virgin oil, place the dough inside and spread it out with your fingers and hands.
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- 4- Cover it with a cloth or plastic wrap and let rest in a dry, warm place (a good solution is heated oven at 50 °C) for an hour.
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- 5- Meanwhile cut the tomatoes in half and put them in a cup.
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- 6- Now cover the focaccia with the tomatoes, add salt, pepper, sprinkle with plenty of oregano and, then drizzle with an abundance of olive oil. bake in at 200 °C oven for 30-35 minutes.

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