

Focaccia with tomato and herbs

Serves 4

INGREDIENTS

300ml water
30ml olive oil plus some olive oil to grease the baking tray
½kg **flour** and some **flour** for the working surface
7g dry **yeast**
12g salt
30g sugar
Coarse sea salt
1 large tomato
1 red onion
Green chilli
Fresh thyme, sage or rosemary

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Mix water and oil in a bowl. Add flour, dry yeast and salt and mix with your hands or a food processor at a medium speed. Add sugar and continue mixing.

Roll the dough until it's in the shape of a ball, cover it with cling film in a bowl and let it rest for two hours in your refrigerator.

Knead the dough on a floured work surface. If you don't have a large baking tray or prefer to have two portions, divide the dough and roll into two smooth balls.

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PREPARATION

Place the dough ball either on your work surface, or better, directly on the baking parchment, sprinkle with a bit of flour and cover with a tea towel. Let it rest at room temperature for around 25 minutes.

Preheat the oven to 240 °C CircoTherm®. Spread olive oil on a large baking tray or two smaller baking trays. We recommend using the NEFF ceramic baking stone for this recipe.

Place the dough on the tray or baking stone, and use your fingertips to spread it all the way to the corners. Use a dough roller until it is about two fingers high (or around 2cm).

Create your own topping with: sliced tomatoes, red onion rings, green chillies and add a bit of olive oil and coarse sea salt on top.

Add fresh thyme, sage or rosemary to your liking.

Bake the focaccia at 240 °C CircoTherm® for about 20 - 25 minutes until it is golden brown.