

## Extra Quick Focaccia with Figs, Pecorino and Parma Ham

Serves 8 pieces

### INGREDIENTS

**4 tsp** active dry yeast  
**2 tsp** sugar  
**500 ml** water  
**800 g** all-purpose flour  
**300 ml** olive oil (divided)  
**2 tsp** salt  
**2 tsp** paprika powder  
**4** figs  
**60 g** Pecorino cheese  
**100 g** Parma ham (sliced)





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### METHOD

1. Dissolve yeast and sugar in lukewarm water and let sit for approx. 15 min., or until mixture is foamy. Add flour to stand mixer. Pour yeast mixture into stand mixer. Add 240 ml olive oil, salt, and paprika to stand mixer and mix for approx. 10 min, scraping down the bowl as needed. Transfer dough to oven using the Dough Proving function and let rise for approx. 30 min., or until doubled in size.
2. Flatten out dough until it is approx. 1.5 cm thick. Transfer to a parchment-lined baking sheet. Lightly dimple the surface of dough with index finger. Cover dough and let rest for 10 min. in a warm place. In the meantime preheat oven to 200°C using the Bread Baking function. Before placing dough in oven, once again lightly dimple its surface with your index finger. Brush with remaining olive oil and bake in preheated oven at 200°C for approx. 20 – 25 min.
3. Cut figs into slices and grate the cheese. When the focaccia turns slightly golden, remove from oven. Sprinkle the focaccia with cheese and place ham and figs on top. Enjoy!