



Garden Fresh Farm Recipes

Focaccia Bread with Rosemary, Thyme, Garlic, Onion and Tomato

Great tasting olive oil and fresh herbs are the key to making this focaccia bread. We love the thyme, rosemary, garlic, onion and tomatoes but you could use whatever herbs you love.

Ingredients:

1/2 cup extra-virgin olive oil
2 garlic cloves, finely minced
1 tablespoon chopped fresh thyme or 1 teaspoon dried
1 tablespoon chopped fresh rosemary or 1 teaspoon dried
1/4 teaspoon fresh ground black pepper
1 cup warm water
2 1/4 teaspoons active dry yeast (1 packet)
1/4 teaspoon honey or maple syrup
2 1/2 cups all-purpose or bread flour
1/2 teaspoon salt
1 tablespoon olive oil
2 large onion thinly sliced
2 medium tomatoes thinly sliced
1/2 cup packed finely grated Parmesan cheese



Directions:

Dough preparation - In a cold medium skillet, combine olive oil, minced garlic, thyme, rosemary, and black pepper. Place the pan over low heat and cook, stirring occasionally, 5 to 10 minutes or until aromatic, but before the garlic browns. Set aside and allow to cool.

In a large bowl, combine the warm water, yeast, and honey. Stir a few times then let sit for 5 minutes.

Add 1 cup of flour and a 1/4 cup of infused garlic-olive oil mixture to the bowl with yeast and honey. Stir 3 to 4 times until the flour has moistened. Let sit for another 5 minutes.

Stir in the remaining 1 1/2 cups of flour and salt. When the dough comes together,



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transfer to a floured board and knead 5 to 7 minutes until smooth. You can also use a beater with a dough hook attachment and knead the dough for 2 minutes.

Transfer the dough to a large oiled bowl, cover with a warm, damp towel and let rise for 1 hour.

Bake the Focaccia - After 1 hour, heat the oven to 450 degrees Fahrenheit.

Use two tablespoons of the remaining garlic-olive oil mixture to oil a 9-inch by 13-inch rimmed baking sheet.

Transfer the dough to the baking sheet then press it down into the pan. Use your fingers to dimple the dough then drizzle the top with the remaining 2 tablespoons of the garlic olive oil mixture. Let the dough rise for 20 minutes until it puffs slightly.

Heat 1 tablespoon olive oil in a large skillet set over medium heat. Add onion slices, cover and cook until onion is golden brown, stirring occasionally, about 20 minutes.

Top the dough with tomato slices, caramelized onions and Parmesan cheese.

Bake until golden brown, 15 to 20 minutes. Cool baked focaccia bread on a wire rack.

Notes:

Refrigerate or freeze leftover focaccia. Wrap it tightly in plastic wrap, then in foil. Keep in the refrigerator up to 2 days and in the freezer for about a month.

Pan size: In this recipe, we call for a 9-inch by 13-inch rimmed baking sheet. If you do not have this, you can use a 9-inch by 13-inch rimmed baking dish with taller sides.

Focaccia bread toppings - There are many different ingredients to top focaccia bread with: kalamata olives, thinly sliced potatoes, pesto, capers, roasted red peppers, feta, asparagus spears, peaches, cherry tomatoes, basil, burrata, artichoke hearts, coarse salt, oregano