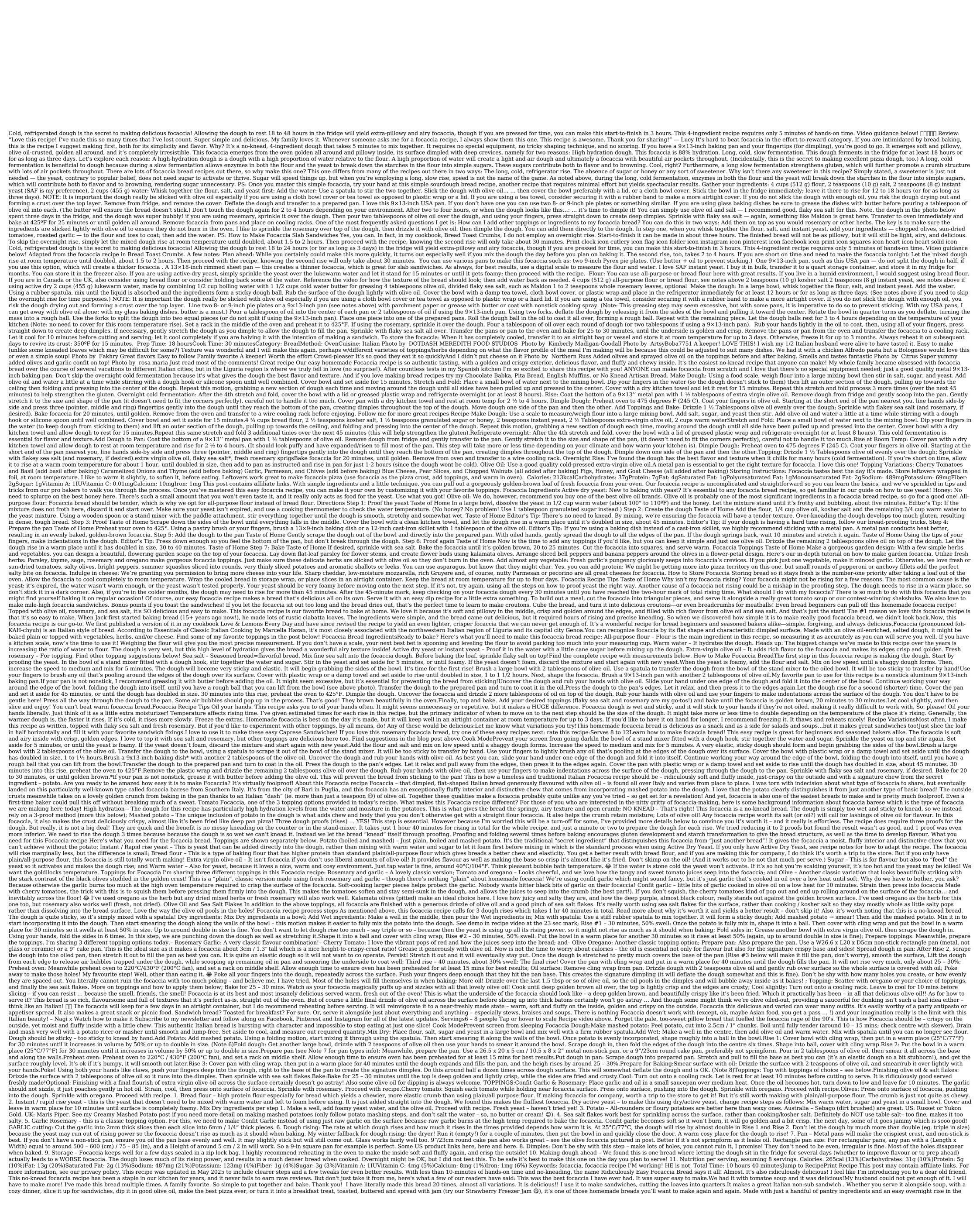
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idge, this focaccia proves that bakery-quality bread doesn't have to be complicated. The first time I made this no-knead focaccia bread, I was amazed at the results super crisp on the outside, soft and chewy inside and those beautiful air bubbles you find in artisan bakery loaves. All this with barely any work on my part! I knew right away it
eserved a spot in our Ridiculously Easy recipe collection. What qualifies a recipe for that label? Well, here at The Café, it has to have certain characteristics to earn that prestigious label: Minimal effort and hands-on time. (Rise time doesn't count!) Delicious, impressive results. Results that look like they took hours of effort or expert skills. Perfect or busy days. Those days when time is short, but expectations are high. Entertaining-friendly. These recipes take the stress out of hosting, so you can enjoy your guests and still serve something fabulous. Looking at the golden, dimpled crust, you might be thinking I'm spoofing you about the "easy" part but I promise, this is truly an easy focaccia
ecipe. Here's how it works: Combine flour, instant yeast, and salt in a large bowl. Add warm water and stir until the next day (or for at least 8 hours). That's it for day (or part) one! Prepare your pans: About two hours before baking, grease two pans with
utter, line them with parchment paper, and drizzle with olive oil. To cut perfectly sized parchment circles: Fold a square of parchment into quarters, then again into a triangle. Place the point at the center of an upside-down pan and trim along the edge. Unfold, and you'll have a custom-fit liner! Rise and dimple: Remove the dough from the fridge,
vide it between the pans, and let it rest at room temp for 2 hours—it will rise and fill the pans on its own. Just before baking, drizzle a bit more olive oil on top, then use your fingers to press deep dimples into the dough (this is the fun part!). Sprinkle with flaky sea salt and your favorite herbs. Bake Until Golden: Pop it in a hot oven and let the magic
appen! In no time, your kitchen will smell like an Italian bakery and you'll pull out crisp-edged, golden focaccia that's practically begging to be torn into. It's perfect for sandwiches, with soups or to fill your dinner bread basket! Here's a quick video to demonstrate the easy technique: See what I mean, so easy! Ridiculously easy! You only need a few
mple pantry staples to create this amazing no-knead focaccia bread. Here's what to gather: All-purpose flour or bread flour produces delicious results too. Instant yeast (a.k.a. Rapid Rise yeast) - This recipe relies on instant yeast for a slow, overnight see that develops flavor and texture without the need for kneading. Note: You can find instant yeast at most grocery stores (often right next to active dry yeast), however, I really like buy it in bulk and store it in the freezer. It lasts a long time and is so much more economical! Kosher salt - Essential for seasoning the dough. Warm water - Helps
ctivate the yeast and bring the dough together. Olive oil - Adds flavor and helps create that signature golden, crispy crust. You'll need a little for the pans and a bit more for drizzling over the top. Flaky sea salt (like Maldon) - A finishing touch that adds crunch and visual appeal. Optional toppings - Think dried Italian seasoning, fresh rosemary,
yme, or even chives - each one will give a unique herby twist. Or use a combination! Can you use active dry yeast? This recipe is designed for instant yeast (also called rapid rise. Active dry yeast may not yield the same results, so we recommend sticking with
stant for best texture, rise and ease of preparation. How long can you refrigerate the dough? You can refrigerate the focaccia dough for anywhere from 8 to 24 hours. A longer rest helps develop flavor, but even a shorter chill will still give you delicious results. Can you freeze focaccia? Yes, focaccia freezes beautifully! Let the baked focaccia cool ompletely, then wrap it tightly and freeze for up to 2 months. To reheat, thaw and warm in a 350°F oven for 8-10 minutes until crisp. Can you just make one pan of focaccia? Yes! Simply cut the recipe in half and proceed as written. You'll still get that amazing golden crust and airy interior, just in a smaller batch. How do you get those big, airy holes
focaccia bread? The secret is time and hydration. This overnight focaccia dough is high in hydration and gets a long rest in the fridge, which naturally creates those beautiful, irregular holes - no kneading needed! These helpful tips will ensure focaccia success, even if you've never baked bread before! You can use either bread flour or all-purpose
our. Bread flour gives a slightly chewier texture, but both work beautifully. Make sure to mix the dough well. Stir until all the flour is fully incorporated, make sure there are no dry pockets! I usually stir until it looks well combined, then give it another good mix just to be sure. I love a Danish dough whisk for dough mixing, especially sticky, high-
ydration doughs like this one. This recipe uses instant yeast (a.k.a. rapid rise yeast), which requires no proofing. Regular active dry yeast is not recommended here. For great flavor, give the dough at least 8 hours in the fridge and up to 24 hours. The flavor just gets better with time! That said, if you're pinched for time, checkout our Same Day
ocaccia recipe (still ridiculously easy)! For the second rise, let the dough rest in the pans for 2 hours, or until it fills the pans nicely. If your kitchen is warm, it may take a bit less time. Grease your pans with butter and then line them with parchment for easy release and crispy edges. Flaky sea salt (I love Maldon!) adds a beautiful crunch and nishing touch. Top with dried herbs (like Italian seasoning) or fresh rosemary, thyme, chives and sage are all delicious options. Slice into long strips for dipping in oil, soup, or sauce. Cut into wedges or squares for serving with salads or as a side dish. Pan-toast slices in olive oil for extra flavor and crunch, especially delicious with soup!
takes fantastic sandwiches, just slice horizontally and layer the ingredients. Are you ready to feel like a little Italian breadmaker? You probably have everything you need in your pantry to make this Ridiculously Easy Focaccia Bread with no kneading, no stress, just incredibly delicious results.! Thought for the day: I will meditate on the glorious
ollendor of Your majesty, and on Your wondrous works. Men shall speak of the might of Your awesome acts, and I will declare Your greatness. They shall utter the memory of Your righteousness. Psalm 145:5-7 What we're listening to for inspiration: Is He Worthy? If you enjoyed this recipe, please come back and
ave a star rating and review! It's so helpful to other readers to hear your results, adaptations and ideas for variations. Chris Scheuer This no-knead focaccia bread takes just 10 minutes of hands-on time and bakes up golden, crisp, and irresistibly delicious—perfect for sandwiches, soups, or snacking! 4 cups all-purpose flour, or bread flour? Passpoons live oil, divided Italian seasoning or finely chopped fresh herbs Flaky sea salt, like Maldon, for finishing In a medium-large bowl, combine flour, salt, and instant yeast. Stir well. Add warm water and mix with a
anish whisk, wooden spoon, or spatula until no dry flour remains. Cover the bowl with plastic wrap and refrigerate for 8 to 24 hours. Lightly grease two 9-inch cake pans with soft butter, then line with parchment paper. Pour 1 tablespoon of olive oil into the center of each pan. Divide dough in half and place one portion in each pan, turning to coat.
uck edges under to form rough balls. Cover with plastic wrap and let rise for 2-3 hours, until dough fills most of the pan. Preheat the oven to 450°F with a rack in the center of the oven. Drizzle each dough round with 1 tablespoon of olive oil. With oiled fingers, press deep dimples all the way to the bottom of the pan. Stretch dough gently if needed to
It the pan. Sprinkle with Italian seasoning or fresh herbs and finish with flaky sea salt. Let rest for 30 minutes while the oven preheats. Place pans in oven and immediately reduce temperature to 425°F. Bake for 22-28 minutes, or until tops are golden and bottoms are crisp. Remove from oven, lift bread from pans, and transfer to a cooling rack. Enjoy
arm, or let cool completely and store in a zip-top bag.To Freeze Let focaccia cool fully, then transfer to a zip-top freeze for up to 2 months. Thaw at room temp or warm in a 350°F oven for 10 minutes. See full post above for Café Tips, variations (seeded and sweet versions), and serving ideas! Calories: 152kcalCarbohydrates: 5gProtein: 4gFat: 4gSaturated Fat: 1gPolyunsaturated Fat: 1gPolyunsaturated Fat: 1gMonounsaturated Fat: 3gTrans Fat: 0.01gCholesterol: 1mgSodium: 294mgPotassium: 50mgFiber: 1gSugar: 0.1gVitamin A: 8IUVitamin A: 8IUVitam
'atch the video tutorial and see how easy it is to make homemade Focaccia (and you don't have to wait overnight). We love homemade bread recipes like Soft Dinner Rolls, Biscuits, and Banana Bread, because there's nothing like the aroma of freshly baked bread and Focaccia is about to become your new favorite. This post may contain affiliate links.
ead my disclosure policy. There's nothing like freshly baked Focaccia bread. This one was inspired by our favorite Chicken Bacon Avocado Sandwich on Focaccia recipe. Natasha shares her techniques for getting those traditional focaccia dimples. It's easier than you think! Focaccia (pronounced fuh-
aa-chuh) is a classic Italian bread. The name focaccia is derived from the Roman "panis focacius," which means "hearth bread" indicating that it was originally baked in coals back in Roman times. It is considered a flatbread, and the texture is similar to pizza dough. It's baked with a generous amount of olive oil in the pan which creates a crisp edge
nd the topping variations are endless. The key to making great Italian focaccia bread is using a generous amount of extra virgin olive oil which creates a crispy and flavorful crust. Flour- use all-purpose flour or bread flour for focaccia. Be sure to measure flour correctly or the bread could end up dense or tough. Yeast - get one packet (7 grams) of stant yeast. The label should say "quick-rise" or "rapid rise." The right yeast is key to making this bread in about 4 hours from start to finish. Honey - helps activate the yeast and balances flavor Salt - we use fine sea salt for the dough and sauce then sprinkle kosher salt over the top before baking. Water - use filtered warm water (105°-115°F) Olive
l - extra virgin olive oil works best here for flavor. This makes the crust so crisp Water - helps to thin the topping so it is easy to coat the dough Garlic, rosemary, sea salt - add unbelievable flavor - see more variation ideas below. We also sprinkle the top of the dough with kosher salt. We love to make this recipe using different flavors to match the
eal. This rosemary-garlic focaccia bread is a crowd-pleasing favorite, but here are some other combinations you will love: Pizza Focaccia - Olives with thyme or rosemary Herbs - rosemary, thyme, tarragon, or sage Veggies - add caramelized
nions, spinach leaves, sundried tomatoes, or roasted chopped veggies like eggplant, red onions, and bell pepper, just be sure it's not too watery. Cheese - feta cheese crumbles or parmesan cheese Sweet focaccia - try sliced strawberries with basil and drizzled with balsamic vinegar Focaccia bread is so simple to make at home in just a few steps and inimal rise time. Watch our video tutorial and see the photos below to see our easy process. Proof Yeast - Combine water, honey, and yeast and let sit for 7-10 minutes until foamy. This ensures the yeast is active. Make the Dough - Combine flour and salt, then mix in the yeast mixture with a wooden spoon until a moist mass of dough forms without
reaks of flour. Add 1 Tbsp olive oil and mix it in with your hands. Cover and rest for 30 minutes and the dough - While the dough and rosemary flavor which soaks into the dough dimples. Develop Gluten - After the 30-minute rest and the dough
oks puffed, perform 4 stretches and folds, allowing the dough to rest covered for 30 minutes between each set. Turn the bowl between each stretch and fold and pull the dough gently without tearing it. See the video tutorial for a demonstration. When handling moist dough, dip your hands in water to keep the dough from sticking. Mold to the Pan -
ter the fourth stretch and fold, immediately transfer it to a 9×13 pan coated with 1/4 cup olive oil. Turn the dough and gently stretch to the edges. If it is difficult to stretch, rest for 15 minutes and try again, then cover and rest for 45-60 minutes. Dimples – dip fingers in water and poke fingertips into dough going straight down in a quick motion like
aying the piano. Go over the dough 2-3 times to create plenty of dimples. Add Toppings and Bake - Re-whisk topping then drizzle it evenly over the top of the dough. Bake at 450°F for 22-25 minutes until golden brown. I aim for 25 minutes for a crisp crust. Immediately transfer the bread to a wire rack and rest for 10 minutes before slicing. There build be a few reasons - use a thermometer to ensure your water temperature is 105-115°F so you don't kill your yeast. Check that your yeast isn't expired - if it doesn't form a foamy later in the first step, discard it, and start over with fresh yeast. Also, measure flour correctly as too much flour can result in a dense dough. I like the way a 9×13″ metal
ake pan makes the bread crisp and thick enough for dipping and also for slicing for sandwiches, but you can use a jelly roll pan if you want the bread thinner or for making focaccia bread, cut the recipe in half and try using a 9-10" cast iron skillet or a cake pan. For a thicker bread, use a loaf pan. Homemade focaccia bread
oks and tastes great at any meal. Here are a few of our favorite ways to enjoy this classic Italian bread. Side Dish - serve focaccia like you would dinner rolls. We love to pair it with Zuppa Toscana or Italian Wedding Soup. Sandwich Bread - It makes the best-ever BLT Sandwich and Chicken Club Sandwiches. With a Dipping Sauce - you'll love this
estaurant-style bread dip: In a small dish, combine equal parts extra virgin olive oil and balsamic vinegar with a sprinkle of black pepper. Store focaccia bread loosely covered with plastic wrap at room temperature for 2 days. To Refrigerate: This can quickly dry out the bread, so it's not my favorite way to store focaccia. Freezing: When the bread has boled to room temperature, wrap it in several layers of plastic wrap and freeze it for 2 months. Freeze the bread the same day it's made and it will taste fresh when thawed. To Reheat: Thaw at room temperature or speed thaw in the microwave at 15-second intervals until no longer frozen. To reheat, bake in the oven at 350°F for 8 minutes or air fry
350°F for 3-4 minutes until warmed through. I hope you're inspired to make homemade Focaccia bread. It will make you feel like a pro baker and it's so simple with very little active time. P.S. What is your favorite topping for focaccia? Tell us in the comments! If you love this Focaccia bread, then you won't want to miss these bread recipes.
ocaccia Bread with a crisp crust, airy soft center, and mouthwatering garlic rosemary topping. Learn how to make easy Focaccia (no need to wait overnight), and it freezes well. SaveSaved Pin Review Print Cook ModePrevent your screen from going dark Proof the yeast: Pour warm water into a measuring cup and stir in 1 tsp honey. Stir in 1 packet
yeast and proof for 7-10 minutes or until the surface is foamy. Make the Dough: In a large mixing bowl, whisk together 3 3/4 cups flour remains and a sticky dough mass forms. Add 1 Tbsp olive oil and use your hands to work the oil into the dough until fully
osorbed. Cover bowl with plastic wrap and rest at room temperature for 30 minutes until visibly puffed. Make the Topping: In a small bowl, combine 2 Tbsp oil, 2 Tbsp water, 2 minced garlic cloves, 1 1/2 tsp finely chopped rosemary, and 1/2 tsp salt. Whisk vigorously until well combined and set aside Develop Gluten: Once dough is rested, use the retch and fold method to develop gluten strands (see video for a demonstration). Dip your hands in water to prevent sticking and do four stretches and folds: Pull up one corner of the dough gently without tearing the dough then fold it over onto itself. Rotate the bowl and continue this process 3 more items. Cover with plastic wrap and rest 30
inutes at room temp. Perform 3 more stretches and folds, letting it rest covered for 30 minutes each time. Right after the last stretch and fold, transfer to an oiled baking pan to coat the bottom. Transfer the dough to the oiled pan and turn to coat in oil. Gently
retch the dough to the edges. If it has difficulty stretching, cover and let it rest 15 minutes before working dough to the edges. Cover and proof 45-60 minutes until well risen and puffy. Create Dimples: Dip hands into cold water and use your fingertips to poke into the focaccia, going almost through the dough. It should be a quick motion, like
ushing keys on a piano. Go over the dough a couple of times to get a generous amount of dimples. Release any big air bubbles trapped under the dough by gently lifting the dough at the edge. Add Toppings and Bake: Re-whisk the topping if it has separated then drizzle evenly over the top. Sprinkle kosher salt over the top of the bread and bake at 450°F for 22-25 minutes until golden brown (we prefer 25 minutes for a crisp edge). Immediately transfer to a wire rack to cool so the base doesn't steam soften and let rest 10 minutes before slicing. Cut into squares to serve or slice lengthwise for sandwiches. Nutrition FactsFocaccia Bread RecipeAmount per Serving% Daily Value**
ercent Daily Values are based on a 2000 calorie diet. No Knead Focaccia Bread is a delicious and easy way to make authentic Italian focaccia with the most amazing flavor and texture. This recipe comes together fast and is full of delicious airy dough bubbles! FIVE-STAR REVIEW: Great recipe that I have made often. It is my go to recipe for
ocaccia with various toppings and I also use it for pizza dough! If you love focaccia bread you need to give this easy no knead focaccia bread recipe a try. Made with just a few ingredients, this recipe has been tested and perfect for the best results every time! If you love Italian bread recipes, don't miss this Italian Brioche or these Pinwheel Bread
olls. For a delicious side to go with your focaccia, check out this Whipped Ricotta Dip or this delicious Italian Eggplant Caponata Recipe. No Knead Focaccia before,
is a flat leavened bread that is about an inch or two thick. Focaccia is oven baked and is topped with olive oil and flaky sea salt. Homemade Focaccia Bread is great base recipe to have on hand and you can top it with veggies or fresh herbs. You'll love lat you can make this in a bowl without any special equipment. It comes together fast with no kneading required and has the most amazing air bubbles. So, if you love bread with a soft and fluffy texture, give this No Knead Focaccia Bread recipe a try. You're going to love it! Flour: regular all purpose flour works best for making focaccia. You can
se bread flour if you'd like. Oil: use a good quality olive oil like extra virgin olive oil for both the bread dough and topping the focaccia before baking. Finish the bread with a drizzle of good olive oil for both the bread dough and topping the focaccia before baking. Finish the bread with a drizzle of good olive oil like extra virgin olive oil for both the bread dough and topping the focaccia before baking. Finish the bread with a drizzle of good olive oil like extra virgin olive oil for both the bread dough and topping the focaccia before baking.
acket of active dry yeast which is equal to two and one quarter teaspoons. Instant yeast is available in most grocery stores. Salt: kosher salt is ideal for the dough rise. The water should be about 105-110 degrees. Rosemary: chopped fresh rosemary is the classic
ay to top no knead focaccia bread but you can use your favorite herbs, fresh or dried. This recipe for no knead focaccia bread is simple to put together and makes authentic Italian focaccia bread is about 2 hours, so be sure to plan accordingly. Focaccia is best eaten esh and is worth taking the time to make. Step 1: Dissolve the Yeast For the first rise, start by activating the yeast. In a large bowl, whisk together the warm water and sugar. Then, sprinkle on the yeast isn't bubbly, discard and start
gain as the yeast is likely dead. Step 2: First Rise To the yeast, add in the all purpose flour, oil, and kosher salt. Use a rubber spatula or wooden spoon to stir the flour into the yeast until well combined. Continue stirring the mixture, folding it over for about a minute. Then, cover the bowl with plastic wrap or a clean kitchen towel and let it rest in a
arm place for about an hour or until the dough has doubled in size. Step 3: Second Rise Add a little olive oil to your 9×13 inch baking pan. Then, pour the focaccia dough into the pan with plastic wrap or a tea towel and let the dough rest for another 45 minutes at room temperature. Once the
bugh has risen the second time, you can preheat your oven and garnish the focaccia. Drizzle the remaining tablespoons of olive oil over the top of the dough. Then, use oiled fingers to press your fingers into the bottom of the pan. You want to continue doing this until you have several indentations all over the bread. This will help ensure the focaccia
as airy bubbles. Lastly, garnish with the chopped fresh rosemary and more salt. Bake on center rack in preheated oven for 20-23 minutes, or until the top of the bread is golden brown. Let the focaccia cool in the pan for the couple of minutes before place on wire rack to cool completely. Yeast: If your yeast mixture isn't bubbly and foamy, the yeast likely dead. You will need to start over with a new batch. Ingredients: Since focaccia is a simple bread with few ingredients, the quality of each ingredient matters. Opt for good quality olive oil, fresh herbs, and flaky sea salt or kosher salt to enhance the flavor of your homemade bread. Stickiness: Focaccia dough should be relatively wet compared
other bread doughs. Don't worry that the dough is sticky and wet; this is normal. Handle Gently: When shaping the dough and transferring it to the pan, be gentle to avoid deflating the air bubbles that have formed during fermentation. Use your fingertips to press the dough into the pan, rather than kneading or stretching it aggressively. Toppings:
ocaccia is incredibly versatile and can be customized with various toppings and flavors and even makes for a great pizza dough. Experiment by topping with different herbs, cheeses, and vegetables before baking. This easy focaccia recipe is topped with the classic rosemary and salt garnish. However, there are many different toppings you can add
stead: Halved cherry tomatoes Sliced red onion Caramelized onions and garlic cloves Raw vegetables such as asparagus, sliced red bell peppers, or broccoli Grated parmesan cheese Focaccia is best served warm but can make for great leftovers the next day too. Here are some delicious ways you can use leftover no knead focaccia bread. ruschetta Salad: cube your leftover focaccia and toast in the oven. Toss it with fresh diced tomatoes, cheese, and a basil to make a delicious bruschetta salad. Hearty Italian sandwich. Fill it with Italian cured meats, cheeses, and veggies for a delicious bruschetta salad.
nd hearty sandwich. Focaccia Stuffing: around the holidays leftover focaccia can be transformed into the most amazing Thanksgiving stuffing with minimal effort. Breakfast casserole: you can use leftover focaccia to make a delicious savory breakfast
asserole. Combine cubes of bread with cooked meat, eggs, and cheese, and bake until it is golden brown and bubbly. This no knead focaccia bread tastes best the day it is made. There is nothing like sinking your teeth into to those bubbly air pockets in this soft and flavorful bread. Serve focaccia along with a sauce to dip it in. You can use marinara
auce or make a simple balsamic dipping sauce. Just combine a tablespoon of olive oil with a tablespoon of balsamic vinegar. Then, add in fresh ground pepper and grated parmesan, and dip in pieces of this easy focaccia bread to make the most amazing pizza. To do so, just make the bread as
struction through the second rise. After you have puckered the dough in the pan, add on some pizza sauce and a sprinkle of cheese. Bake as instructed and you have a delicious focaccia pizza. I love to use this recipe to make pizza dough because it make the most light and airy pizza with a texture similar to deep dish pizza. Plus you can make the pugh in one large mixing bowl with no kneading required. You could also make a thinner pizza by baking the focaccia dough on a sheet pan instead of baking pan. Just adjust the cooking time. If your focaccia didn't produce those light airy bubbles, it could be that a couple of things went wrong. Here are some causes for flat focaccia bread: Your
east is not activated and likely dead. You over mixed or under mixed the dough. You want the dough to be sticky, smooth, and elastic. The dough is too dry. Focaccia dough needs to be wet and sticky and may need more water added to it. There wasn't enough time to proof. Be sure your focaccia has time to grow and proof between rises. Also, be
are your focaccia is being proofed in a warm, draft free environment. Over-handling the dough may be another reason your focaccia didn't get those light airy bubbles. Eastly, be sure you are pressing your fingers into the dough before baking. This will help
ve the focaccia that bubbled effect when baked. To determine if yeast has gone bad, you can conduct a simple test: dissolve a teaspoon of yeast in warm water with a pinch of sugar and wait for it to foam within 5-10 minutes. If it doesn't foam, the yeast is likely inactive and should be replaced. To store leftover focaccia, allow it to cool completely, len wrap it tightly in plastic wrap or aluminum foil to prevent it from drying out. Alternatively, place it in an airtight container. Store the no knead focaccia bread at room temperature for up to 2 days, or freeze it for longer storage by wrapping it tightly and placing it in a freezer-safe bag or container for up to 1 month. To reheat, thaw frozen
because it in an arrespond it in a freeze it for industrial with an arrespond it in a freeze it for industrial with a freeze it for industrial with a freeze it in an arrigin container. Store the no knead locaccia bread at room temperature for up to 2 days, or freeze it for industrial with a freeze it for industrial
aspoons active dry yeast (one packet) 3 ½ cups all purpose flour (420 grams) 6 tablespoons olive oil, divided 1 teaspoon kosher salt, plus more for topping 1 tablespoon chopped fresh rosemary In a large bowl, gently whisk together the warm water, sugar, and yeast to combine. Let rest for 5 to 10 minutes, until the mixture is foamy and bubbly. Add in
the flour, 2 tablespoons olive oil, and 1 teaspoon kosher salt to the yeast mixture. Use a rubber spatula to mix the mixture together until well combined. Continue stirring and folding the dough over on itself for about a minute; the dough over o
emperature until it has doubled in size; about an hour. Use your hands to grease the bottoms and sides of a 9×13 inch baking pan, spreading the dough so it mostly covers the bottom of the pan. Cover the pan with plastic wrap or a clean kitchen well and let the dough rise for about 45 minutes. During last few minutes of rising, preheat oven to 425 degrees. After the dough by pressing your fingers down into the dough all the way to the bottom of the pan; continue and do
is all over different parts of the bread. Sprinkle on fresh rosemary and kosher salt. Bake the focaccia on the center rack in preheated oven for 20-23 minutes, until golden brown on top. Let cool in pan on wire rack for 10 minutes before slicing and serving. If the yeast mixture isn't foamy/bubbly after the first 5-10 minutes, start over with new yeast
s the yeast is likely inactive. You can substitute dried rosemary for fresh rosemary, but only use about a teaspoon of the spice. Or experiment with other dried or fresh herbs like Italian seasoning, or dried thyme. I like to make a simple dipping sauce for the focaccia. Just combine equal parts olive oil, balsamic vinegar, and grated parmesan, and add
a pinch of black pepper and crushed red peppers. Focaccia is best the day it is made. Store leftover focaccia in an airtight container at room temperature for up to a week. Calories: 199kcal Carbohydrates: 29g Protein: 4g Fat: 7g Saturated Fat: 1g Polyunsaturated Fat: 1g Monounsaturated Fat: 5g Dodium: 195mg Potassium: 46mg Fiber: 1g Sugar: 1g Vitamin A: 5IU Vitamin C: 0.04mg Calcium: 6mg Iron: 2mg Please leave a comment below or pin it to your Pinterest account!
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