

Recipe

FOCACCIA WITH FIGS & TOMATOES

FOCACCIA

with figs and tomatoes

Recipe: **OLIMPIA DAVIES**

INGREDIENTS

250 g strong bread flour
1/2 tsp caster sugar
1 tsp sea salt
7 g dried yeast
30 ml extra-virgin olive oil, plus
extra for greasing
150 ml lukewarm water
5 fresh figs, sliced
10 mini tomatoes, halved
1 red onion, sliced
10 red grapes, halved
10 leaves fresh sage
salt and pepper



TIME

30 Min.



SERVING

1 Focaccia



CATEGORY

Starters



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- STEP 1** Preheat the oven to 180 C with a baking stone or a baking sheet.
- STEP 2** In a large bowl, sprinkle the yeast and sugar over the water. Leave for 5 minutes until foamy. Add the flour, salt and olive oil and mix until it all comes together. Transfer the dough onto a light floured surface and knead until smooth and elastic.
- STEP 3** Shape into a ball and put into a lightly oiled bowl and cover. Leave to rise in a warm place until it has doubled in size.
- STEP 4** Turn the risen dough out onto a light floured surface and knead for 3 minutes, form into a ball then roll out into 1 cm thick oval, leave to rest for 10 minutes.
- STEP 5** Top the dough with figs, tomatoes, onion, grapes and sage. Sprinkle with salt and pepper and drizzle with extra olive oil. Put into the oven and bake for 30 minutes.