



Recipe

PEAR & FETA FOCACCIA

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THE DOUGH

1 dough 3 amazing recipes

Recipe: **ROBERTA DALL'ALBA**

INGREDIENTS

- 87 gr almond milk (warm)
- 12 gr fresh yeast
- 1 tsp honey
- 65 gr applesauce (aka
apple purée, at room
temperature)
- 270 gr organic white spelt flour,
plus extra for dusting
- 32 gr extra virgin olive oil,
- 1 tbsp water
(at room temperature),
- 20 gr raw brown sugar
- 7 gr salt



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You can make this dough with or without a stand mixer.

I've used my bread machine to knead the dough, but you can also use your hands (elbow grease never hurt!)

If using a stand mixer/bread machine:

- STEP 1** Combine almond milk, fresh yeast and honey and let the yeast melt. Activate the machine at low speed (choose dough setting if using a bread machine).
- STEP 2** Add the applesauce and gradually sift the flour into the machine's pan.
- STEP 3** Drizzle oil and water and let them blend until fully absorbed.
- STEP 4** Add brown sugar and salt and let knead for 15 minutes, until you obtain a nice and smooth (slightly sticky) dough.
- STEP 5** Put the dough into a bowl and cover, let it rise in a warm place for 1.5/2 hours or until doubled.

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Recipe: **ROBERTA DALL'ALBA**

INGREDIENTS

- 1 small Williams pear
- 1 small Red onion
- 1/2 tbsp Pine nuts
- 20/30 gr Feta cheese
- Fresh rosemary sprigs to taste
- Extra virgin olive oil to brush
- Honey, to garnish (optional)



SERVING

26 cm round pan – serves 2-3 people



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- STEP 1** Prepare the dough as mentioned above.
- STEP 2** Oil a 26-cm round pan.
- STEP 3** After the dough has doubled in size, transfer it to the pan and press it with your fingers, stretching it so it covers the bottom of the pan.
- STEP 4** Slice the pear and the onion thinly (about 2 mm thick), then cover the dough with the slices.
- STEP 5** Sprinkle some feta cheese, pine nuts and rosemary sprigs.
- STEP 6** Cover with plastic wrap and let rise for 1 hour.
- STEP 7** In the meantime, preheat the oven at 180° C.
- STEP 8** When leavened, brush the 'cornicione' (outer edge) with olive oil.
- STEP 9** Bake for 30/35 minutes.
- STEP 10** Serve with a drizzle of honey (optional).