

Taste the Hills

Recipes and Tips

Olive Oil and Potato Focaccia

Don't be alarmed to read that this very soft bread dough stays in the bowl, is stretched more than kneaded and has a grated potato in it. The result is moist and chewy with an open texture. Timings are a rough guide as you can make them fit around what you are doing at home

350g strong flour	275 ml warm water
1 tsp fine sea salt	Coarse sea salt
1 tsp easy blend yeast	Olive Oil
1 medium potato, peeled	Fresh rosemary or thyme

Method

Scald a large bowl with boiling water and add flour, salt and yeast.

Grate in the potato and mix. Pour in the water until you have a very soft dough. Cover and leave for 10 mins.

Pour some olive oil over the dough and some on your hands. Now while rotating the bowl lift the dough up 8 times to stretch it with your oily hand. Leave for half an hour or so (longer doesn't matter, just make it fit in with your day) and repeat the stretching again. Do twice more over the next hour then leave covered for 30 mins.

Turn out on to an oiled surface and stretch it into a rough rectangle and fold it over like a business letter, then stretch it to form a rough rectangle again.

Place it in a well oiled rectangular baking tray and squash it down with your fingers and push little bits of rosemary into the dough. Leave for thirty mins in a warm place or for hours in the fridge.

When ready to bake top with more oil, push the dimples where the rosemary (or thyme) has been place and sprinkle with salt crystals .

Bake for 20 mins at 220 degrees then turn down heat to 200 degrees for a further 10 mins

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