

Focaccia All'Uva

(Roasted Grape Focaccia with Thyme)

- A sweet and savory appetizer or snack, you can sub any seasonal fruit!

Time: 1 ½ to 2 hours

Serves – 8 people

Cookware: 9x12 rimmed baking sheet, or 10-12 inch cast iron pan

Ingredients:

- 2 room temp Neapolitan dough balls,
- 1 ½ cup red grapes
- 4 tablespoons of good quality EVO
- 2 teaspoons of fresh thyme (removed from stem)
- 1 teaspoon flakey finishing salt such as Maldon

- 1) Combine the 2 doughs into one larger dough on a lightly floured surface (watch video for method)
 - a. Let the dough rest for 10 minutes
- 2) Brush 2 tbs of olive oil evenly over the pan and up the sides. **This will work with a cast iron pan as well, just make sure to keep an eye on it in the oven as it may cook a few minutes faster**

- 3) Gently stretch the dough onto the pan, using your fingers to push out the edges of the dough to the sides of the pan. It will not expand much, do not force it. Cover with a clean towel and let it relax for 30 minutes.
- 4) Repeat the process for the final stretch, this time pushing the dough evenly to the edges as much as it allows. It will be softer and have more elasticity. Cover with the towel and let it relax for another 30 minutes while you preheat the oven to 400 degrees.
- 5) Create deep rivets in the dough with your fingers and make sure the edges of the dough are firmly against the corners of the pan. Brush the remaining olive oil on top of the dough. Evenly sprinkle the thyme leaves on top. Push the red grapes into the dough, about $\frac{1}{2}$ inch apart, creating even rows. Use as many that will fit---do not cram them.
 - a. Dust the top with the flakey salt, be generous!
- 6) Pop the focaccia into the oven and bake for 30 minutes, rotating the pan halfway through for an even bake. Make sure the top looks crunchy, the grapes are sizzling, and the color of the focaccia is a warm honey hue. Let it rest for ten minutes before cutting into slices.