

# Focaccia Numeri Uno



**Yield: One 9 x 9 Pan Focaccia**

## **Ingredients:**

- 2 bags mix (2 x 167g) Celiac Cucina Pizza Crust
- 1C plus 3Tbsp Water (285g) at 120 - 130°F
- 2Tbsp (28g) Olive Oil. Plus, more for topping (2Tbsp)
- Topping Choice(s)
  - Optional Toppings: Fresh Rosemary, Black Pepper, Salt/Shredded Cheese
  - House Favorite: Pitted kalamata, halved, thin sliced pepperoncini peppers, thin sliced red onion, Feta crumbles, Marinated artichoke hearts (also sliced thin), Sprinkle on the oregano

## **Directions:**

Empty contents of two Celiac Cucina Pizza kits in a large mixing bowl.

Make a well in the center.

Measure the water, then microwave in a coffee cup or glass bowl.

Verify temperature of the water with a thermometer (120° - 130°F).

Add the olive oil to the well, then add the prepared water to the well.

Stir slowly until dry flour is no longer visible, then stir briskly.

Dough should become sticky and thick. Whip some air into the dough.

Scrape down the sides of the bowl. Set aside.

Cut parchment paper to fit the pan floor.

Add 1 TBSP Olive Oil to a 9 x 9 pan. Coat the bottom of the pan, place parchment, then brush the paper and sides of the pan. *A silicone brush works well for this task.*

Pour the dough into the prepared pan. Cover. Rise in baking pan for 30 minutes.

Turn oven on and **preheat to 450°F.**

After 30 minutes, uncover and using a finger, poke six holes in the top.

Drizzle olive oil over. The holes should fill after the drizzle.

Add your toppings of choice

Place in the oven, **restart oven reducing temp to 425°F.**

Bake 20 - 25 Minutes. The edges should be nicely browned.

**Allow bread to rest at least four hours before cutting.**

The dough is still actively becoming the desired texture.