

# Recipe

## ROSEMARY FOCACCIA

### *Ingredients*

*Serves 12*

2 ¼ tsp. active dry yeast

2 tsp. honey

625g all-purpose flour

1 tbsp. salt

6 tbsp. Oliva Dorata Rosemary Infused Extra Virgin Olive Oil

4 tbsp. unsalted butter

flaky sea salt

2 ¼ garlic cloves, sliced

### *Method*

**PREP** Whisk the yeast, honey, & 2½ cups lukewarm water in a medium bowl. Mix in the flour & salt.

**POUR** Coat the dough with 4 tbsp. Oliva Dorata Rosemary Infused Extra Virgin Olive Oil. Cover for 3-4 hours. Butter a 13x9" baking sheet & pour 1 tbsp. Oliva Dorata Garlic Infused Extra Virgin Olive oil onto the sheet. Form the dough into a rough ball & transfer to the baking sheet with any excess oil. Leave uncovered, in a dry, warm spot for at least 1 ½ hours until it has doubled in size.

**PREHEAT** Turn the oven on at 230°C. Lightly oil your hands & dimple the focaccia all over. Drizzle with remaining 1 Tbsp. Oliva Dorata Rosemary Infused Extra Virgin Olive Oil & sprinkle with flaky sea salt. Bake for 30 minutes until golden brown.

**MELT** In a small saucepan melt the butter then add the garlic & lightly toast. Brush the mixture over the focaccia, slice into squares & serve.

*Oliva Dorata*