

Blue Rock Focaccia

- 4 cups bread flour
- 1 packet dried yeast
- 2 cups warm water
- 2 teaspoons sugar
- 1 teaspoon salt
- 3 tablespoons Blue Rock olive oil, plus more for drizzling
- 1 tablespoon fresh rosemary leaves, chopped
- Sea salt flakes

Step 1: Activate the Yeast

In a small bowl, mix the yeast, sugar, and warm water. Let it sit for 5-10 minutes.

Step 2: Make the Dough

In a large mixing bowl, combine the flour and salt. Make a well in the center and pour in the yeast mixture and olive oil. Mix until sticky dough forms and mix it for 10 minutes.

Step 3: First Rise

Place the dough in a lightly oiled bowl, cover with damp cloth, and let it rise in a warm place for at least 3 hours (one night is better)

Step 4: Shape the Dough

Punch down the dough and transfer it to a baking tray lined with parchment paper. Flatten the dough into a rectangle or oval shape about 1 inch thick.

Step 5: Second Rise and Add Toppings

Cover the dough loosely with a damp cloth and let it rise again for 1 hour. Use your fingers to press dimples into the surface of the dough. Drizzle generously with Blue Rock olive oil and sprinkle with rosemary and sea salt.

Step 6: Bake the Focaccia

Preheat your oven to 430°F. Bake the focaccia for 20-25 minutes, or until golden and cooked through.

Step 7: Cool and Serve

Remove from the oven and let cool slightly before slicing. Serve warm or at room temperature.