

## **Focaccia**

Makes one 12 x 16-inch flat bread

For the Biga or sponge

2 cups warm water

1 tablespoon dry yeast

1 tablespoon sugar

2 cups flour

For the dough:

2 1/2 cups flour, plus a little more flour for rolling

1 ¼ tablespoon kosher salt

1 tablespoon fresh rosemary leaves

For the topping:

4 tablespoons olive oil

8 oz dried figs, soaked in hot water for 15 minutes

Sea salt

Make the sponge. Put the warm water in the mixing bowl, sprinkle the yeast and sugar on top, and stir until the yeast and sugar are dissolved. Stir or mix in the flour; cover the bowl and allow the sponge to rest for one hour.

Finish the dough by adding the remaining 2 1/2 cups flour, rosemary, and the salt. Mix in the mixer until the dough is smooth and springy. Put a little flour on the table and scrape the dough from the bowl onto the pile of flour. Sprinkle some of the flour over the top of the dough and start pressing the dough with your fingers and folding the dough over and over again until it is smooth and springy. Put the dough back in the bowl and let it rise for one hour.

Put the olive oil onto the pan and turn on the oven to 400. Sprinkle some more flour on the table to keep the dough from sticking and roll the dough into a piece big enough to cover the pan. Put the dough on the oiled pan then flip it over once so it has oil on top.

Scatter the figs over the surface of the dough, sprinkle with sea salt and bake the focaccia for 15 minutes or until brown and crispy.

Original recipe: Greg Atkinson West Coast Cooking; modifications: Martin Gilligan CEC, MCFE