

STONE BAKED, SAGE, CAPER AND BROWN BUTTER FOCACCIA

EQUIPMENT

STAND MIXER WITH DOUGH HOOK ATTACHMENT, SMALL SAUCEPAN, PIZZA STONE, SPOONS

INGREDIENTS

475GM PLAIN FLOUR, 12GM INSTANT DRIED YEAST, 12GM SALT, 20 SAGE LEAVES, 20 CAPERS, 100GM BUTTER, 280GM WATER

METHOD

PLACE THE BUTTER INTO A SMALL SAUCEPAN AND PLACE OVER MEDIUM HEAT ON THE STOVE TOP UNTIL IT BEGINS TO FOAM AND COLOUR.

IN THE BOWL OF A STAND MIXER FITTED WITH A DOUGH HOOK ADD YEAST, FLOUR AND SALT AND MIX BRIEFLY TO COMBINE.

ONCE THE BUTTER HAS BROWNEED REMOVE FROM THE HEAT AND ADD THE SAGE LEAVES TO THE BUTTER, RETURN THE BUTTER TO THE STOVE AND COOK UNTIL THE SAGE IS CRISPY.

ONCE THE SAGE IS CRISP ADD THE CAPERS TO THE BUTTER AND MIX THROUGH.

ADD THE WATER TO THE MIXING BOWL AND ADD 75% OF THE BROWN BUTTER, SAGE AND CAPER MIX TO THE MIXING BOWL ALSO.

START THE MIXER AND MIX THE DOUGH ON MEDIUM SPEED FOR 8-10 MINUTES.

ONCE MIXED REMOVE THE DOUGH FROM THE BOWL AND BRIEFLY KNEAD ON A LIGHTLY FLOURED BENCH FOR 1-2 MINUTES.

RETURN THE DOUGH TO THE BOWL AND PLACE IT IN A PRE-HEATED OVEN STEAM SETTING 40°C TO PROVE FOR 25 MINUTES.

ONCE PROVED REMOVE THE DOUGH FROM THE BOWL AND "KNOCK" IT BACK ON A FLOURED BENCH. SHAPE THE DOUGH INTO A LARGE OBLONG SHAPE AND PLACE THE DOUGH ONTO A FLOURED PIZZA STONE. MAKE DIMPLES IN THE SURFACE OF THE DOUGH WITH YOUR FINGERTIPS AND PLACE THE DOUGH INTO A COLD OVEN AND SET THE OVEN TO COMBI MODE 210°C FOR 18-20 MINUTES UNTIL GOLDEN AND CRISP.

ONCE BAKED REMOVE FROM THE OVEN AND SPOON OVER THE REMAINING BUTTER, SAGE AND CAPER MIX.

SERVE WARM WITH CHEESE, SALAMI AND ANTIPASTI.

HINTS & TIPS

- MAKE SURE WHEN USING A PIZZA STONE TO HEAT THE STONE WITH THE OVEN, NEVER PLACE A COLD PIZZA STONE INTO A HOT OVEN AS IT WILL MOST LIKELY CRACK.

- FLATBREADS LIKE THIS ARE GREAT FOR ENTERTAINING; USE THIS BREAD FOR DIPS, CHEESE PLATTERS OR ANTIPASTI PLATTERS