

# POTATO, ROSEMARY, GARLIC AND CHILLI FOCACCIA

## EQUIPMENT

CHEF'S KNIFE, SCALES, STAND MIXER WITH DOUGH HOOK, BAKING PAPER, PERFORATED BAKING TRAY, SMALL MIXING BOWL

## INGREDIENTS

500GM PLAIN FLOUR, 325GM WATER, 7GM INSTANT DRIED YEAST,  
5GM SEA SALT + EXTRA, 1 DESIREE POTATO, 1 SPRIG ROSEMARY, 4 GARLIC CLOVES,  
1 TEASPOON DRIED CHILLI FLAKES, EXTRA VIRGIN OLIVE OIL

## METHOD

PLACE FLOUR, YEAST AND SALT INTO THE BOWL OF A STAND MIXER FITTED WITH A DOUGH HOOK ATTACHMENT. TURN THE MIXER ON TO LOW SPEED AND ADD THE WATER, CONTINUE MIXING ON MEDIUM SPEED FOR A FURTHER 8-10 MINUTES.

ONCE MIXED REMOVE THE BOWL FROM THE MIXER AND THE DOUGH FROM THE BOWL, KNEAD THE DOUGH ON A FLOURED WORK SURFACE FOR 8-10 MINUTES AND RETURN THE DOUGH TO THE BOWL. PLACE THE BOWL INTO A PRE-HEATED OVEN STEAM SETTING 40°C FOR 30 MINUTES.

WHILE THE DOUGH PROVES REMOVE THE LEAVES FROM THE ROSEMARY AND PLACE INTO A SMALL MIXING BOWL WITH CRUSHED GARLIC CLOVES, CHILLI AND A GENEROUS AMOUNT OF OLIVE OIL, MIX TOGETHER AND SET ASIDE.

LINE A BAKING TRAY WITH BAKING PAPER AND REMOVE DOUGH FROM THE OVEN. BRIEFLY KNEAD THE DOUGH AND FLATTEN OUT THE DOUGH INTO A LARGE OVAL SHAPE ON THE BAKING TRAY. RETURN THE DOUGH TO THE OVEN TO PROVE FOR A FURTHER 15 MINUTES STEAM SETTING 40°C.

ONCE THE DOUGH HAS PROVED AGAIN REMOVE FROM THE OVEN AND CHANGE THE OVEN SETTING TO COMBI MODE (25%) STEAM 200°C. MAKE SMALL DIVOTS ALL OVER THE DOUGH WITH YOUR FINGERTIPS.

FINELY SLICE THE POTATO AND SCATTER IT OVER THE DOUGH, SPOON OVER THE ROSEMARY OIL MIX AND ADD A LITTLE EXTRA SALT ON TOP. PLACE IN THE OVEN FOR 25-35 MINUTES UNTIL GOLDEN BROWN.

ONCE COOKED REMOVE AND COOL SLIGHTLY ON A CAKE RACK.

## HINTS & TIPS

- FOCACCIA IS A GREAT ADDITION TO ANY ANTIPASTI PLATTER, FOR EXTRA TEXTURE ADD SOME MOZZARELLA CHEESE.

- THE DIMPLES OR DIVOTS IN THE DOUGH ARE DESIGNED TO CATCH THE OLIVE OIL AND ENHANCE THE CRUST ON THE FINISHED PRODUCT.