

Rosemary Garlic Focaccia bread

By Alison Limoges

Here is a delicious bread recipe I have tried that worked out very well. It doesn't require unusual ingredients or more than a couple hours to make and bake. And it uses two lovely herbs you can easily grow in your winter garden: rosemary and thyme. There is also a video for this recipe that you view online at "Easy Rosemary Garlic Focaccia Bread."

Makes approximately 15 servings. Bake at 450 for 20 minutes.

INGREDIENTS:

1/2 cup extra-virgin olive oil

2 garlic cloves, finely minced

1 Tablespoon chopped fresh thyme or 1 teaspoon dried

1 Tablespoon chopped fresh rosemary or 1 teaspoon dried

1/4 teaspoon fresh ground black pepper

Use a medium Skillet.

1 cup warm water

2 1/4 teaspoons active dry yeast (1 packet)

1/4 teaspoon honey

Use 1 large bowl.

2 1/2 cups (315 grams) all-purpose flour

1/2 teaspoon fine sea salt

Let rise in a large bowl.

Bake in a 9x13 rimmed baking sheet or pan.

● MAKE THE DOUGH

- 1) In a cold medium skillet, combine olive oil, minced garlic, thyme, rosemary, and the black pepper. Place the pan over low heat and cook, stirring occasionally, 5 to 10 minutes or until aromatic, but before the garlic browns. Set aside.
- 2) In a large bowl, combine the warm water, yeast, and honey. Stir a few times then let sit for 5 minutes.

- 3) Add 1 cup of the flour and a 1/4 cup of the infused garlic-olive oil mixture to the large bowl with the yeast and honey. Stir 3 to 4 times until the flour has moistened. Let sit for another 5 minutes.
- 4) Stir in the remaining 1 1/2 cups of flour and salt. When the dough comes together, transfer to a floured board and knead 10 to 15 times until smooth.
- 5) Transfer the dough to a large, oiled bowl. Cover with a warm, damp towel and let rise for 1 hour. (It's best to let the dough rise in a warmer area of your kitchen).

- **BAKE THE BREAD**

- A. Use two tablespoons of the remaining garlic-olive oil mixture to oil a 9-inch by 13-inch rimmed baking sheet or pan.
- B. Spread the dough onto the baking sheet. Make dimples with your fingers all over the top of the bread dough. Drizzle and spread the remaining infused oil onto the dough. Let rise for another 20 minutes .
- C. Bake the bread in the middle of the 450-degree oven for 20 minutes, until golden brown.
- D. Let cool before cutting. Enjoy!