

OUR FAVORITE RECIPES

Tuscan Focaccia



Ingredients:

2½ kg (5 lb) all purpose flour
500 g (1 lb) boiled potatoes
75 g (2½ oz) fresh yeast
1 cup whole milk
1 cup extra virgin olive oil
4 good pinches of salt
2 cups warm water
Ingredients to dress the focaccia
(olives, rosemary)

Preparation:

Knead together flour, pureed potatoes (peeled, boiled and mashed beforehand) and salt. Mix yeast with warm water, then add milk and oil. Pour the mixture into the potato dough and knead well. Divide dough into 4 equal parts, each for one tray. Roll out the dough balls, place each into a tray, and let rest in a warm place (about 30°C or 85°F) for 45 minutes. Then dress with ingredients of your choice (olives, rosemary, etc) and let rise for another 45 minutes. Then sprinkle each dough tray with equal quantities of water and oil. Dust with salt and place in a preheated oven. First bake at 160°C (300°F) for 10 minutes with a “half-vapor” option on, and then at 180°C (350°F) for 25 minutes with “dry” option. After the baking is finished, cut into squares.

Makes 4 trays of focaccia

