

Caramelised onion and olive focaccia

- Dairy-free
- Egg-free
- Lactose-free
- Nut-free
- Peanut-free
- Sesame-free
- Soy-free
- Shellfish-free
- Seafood-free
- Vegan
- Vegetarian
- Weight loss

Enjoy a delicious concoction of flavours with this focaccia bread recipe!

- Serves:8
- Cooktime:40 mins
- Preptime:10 mins + 1 hour 5 mins standing time



Ingredients

- 2 tsp (1 sachet/7g) dried yeast
- 350ml lukewarm water
- 3 1/3 cups (500g) plain flour

- 1 tsp salt
- 1 tsp caster sugar
- 1/4 cup (60ml) extra virgin olive oil
- 2 red onions, cut into 1.5cm-thick rings
- 1 tbs caster sugar, extra
- 1 tbs red wine vinegar
- 1/3 cup (50g) Coles Giant Pitted Kalamata Olives, cut into wedges
- Thyme sprigs, to serve

Nutritional information

Per serve: Energy: 1327kJ/317 Cals (15%), Protein: 7g (14%), Fat: 9g (13%), Sat Fat: 1g (4%), Sodium: 362mg (18%), Carb: 51g (16%), Sugar: 6g (7%), Dietary Fibre: 3g (10%). Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Whisk the yeast with 2 1/2 tbs of the water in a small bowl. Set aside for 5 mins or until the mixture is frothy.

2. Step 2

Place the flour, salt, sugar, 1 tbs oil and remaining water in a large bowl. Add yeast mixture and stir to combine. Turn onto a floured surface and knead for 5 mins or until smooth and elastic.

3. Step 3

Place the dough in a large lightly greased bowl and cover. Set aside in a warm, draught-free place for 1 hour or until the dough doubles in size.

4. Step 4

Meanwhile, place the onion on a baking tray. Sprinkle with extra sugar and drizzle with vinegar. Set aside to develop the flavours.

5. Step 5

Preheat oven to 220°C. Grease a 20cm x 30cm rimmed baking tray and line with baking paper. Punch down the dough. Turn onto the lined tray and use lightly greased hands to press the dough flat, stretching to fit. Use the end of a wooden spoon to make 'dimples' all over the surface of the dough.

6. Step 6

Top dough with the onion mixture, pressing down into the surface. Sprinkle with the olives and half the thyme. Drizzle with any remaining vinegar mixture. Bake for 35-40 mins or until the focaccia is light golden and cooked through. Sprinkle with remaining thyme and cut into slices to serve.