

Focaccia with Rosemary and Grapes

Recipe courtesy Giada De Laurentiis



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	--	4 to 6 servings
Cook Time:	25 min		



Ingredients

- 1 pound pizza dough
- 2 tablespoons extra-virgin olive oil
- Coarse sea salt, for sprinkling
- 1 garlic clove minced
- 1 shallot, cut into thinly sliced rounds
- 1 tablespoon fresh rosemary leaves
- 1/2 cup green grapes
- 1/2 cup red grapes

Directions

Preheat the oven to 400 degrees F. Roll the pizza dough into a rectangle on a sheet of parchment paper. Place the dough and the parchment on a baking sheet.

Using a pastry brush, cover the top of the dough with olive oil. Sprinkle the dough with coarse sea salt. Sprinkle the dough with the garlic, shallot, and rosemary. Spread the grapes over the top of the dough and push down into the dough.

Bake the focaccia until golden brown, about 25 minutes. Cut into slices and serve.