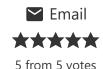
Focaccia Bread

The best recipe for focaccia bread with olives and thyme! Soft on the inside with golden crust on the outside this Italian bread will be a hit at your dinner







Servings: 12 Pieces Calories: 198

Author: Julia

Ingredients

- 3.5 cups All-Purpose Flour
- 1 tbsp Instant Dry Yeast
- 1½ tsp Salt
- 5 tbsp Extra Virgin Olive Oil (75 ml) + some extra
- 11/4 cup Water (310 ml)
- ²/₃ cup Olives Black & Green, pitted (See note 4)
- A few Sprigs of Thyme (See note 5)

Instructions

- 1. In a mixing bowl, combine sifted flour, instant dry yeast, salt and olive oil. Add water and using your hand, bring the dough together.
- 2. Transfer it onto a well-floured surface and knead by hand for 5 minutes. You will get soft and elastic dough (when using a stand mixer with dough attachment count with about 3 minutes).
- 3. Oil the same bowl with olive oil and place the dough in. Cover it with plastic wrap and let rise until it has doubled in size (30-60 minutes, depending on the room temperature).
- 4. Once the dough has doubled in size, transfer it onto a baking tray lined with baking paper. Using your hands, spread/stretch the dough across the tray so it's about 1 inch/ 2.5 cm thick. Use your knuckles to make a lot of wells on its surface. Fill them with olives. Pour over some extra virgin olive oil and season with thyme and a pinch of salt.
- 5. Bake in a preheated oven at 400°F/200°C for 25 minutes or until ready. The focaccia should be golden brown and hard on the outside and soft on the inside. A perfect focaccia will spring back when pressed down between fingers (once cut).
- 6. Let it cool completely before serving.

Notes

- 1. All-purpose flour (US) = Plain flour (UK).
- 2. The overall time does not include time needed for proofing. This might vary depending on the room temperature. Count with 30-60 minutes.
- 3. Extra virgin olive oil can be substituted for normal olive oil. Do not use sunflower or vegetable oil here.
- 4. If you prefer only one type of olives then use whichever you like more.
- 5. Fresh thyme can be substituted with dry thyme. Use about 2-3 teaspoons.
- 6. Active dry yeast (1 tbsp) or fresh yeast can also be used 0.70 oz/20 g. For these you need to activate them in lukewarm water to which 1 tbsp sugar must be added. Let it sit until the surface looks frothy. Then follow the instructions.
- 7. Note that the dough made in a stand mixer might look slightly different from the one kneaded by hand. The first will be softer and stickier, while the second will be firmer. I suggest using less water for the one made in a mixer and only add when it is needed.

Course: Bread
Cuisine: Italian

Keyword: Focaccia Bread Recipe, How to make Focaccia

Nutrition Facts Focaccia Bread	
Amount per Serving Calories	198
	% Daily Value*
Fat 7g	11%
Saturated Fat 1g	6%
Carbohydrates 28g	9%
Fiber 1g	4%
Protein 4g	8%
Vitamin A 30IU	1%
Calcium 9mg	1%
Iron 1.8mg	10%
* Percent Daily Values are calorie diet.	based on a 2000

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