

Black Olive and Rosemary Focaccia



A wonderful tasting change from pizza or a great side dish to any meal. Full of flavor and delicious.

By Cheryl Leiser Harding

Cook: 15 mins

Total: 1 hr 5 mins

Prep: 50 mins

Servings: 8

Yield: 1 focaccia



Ingredients

Focaccia Dough

1 cup warm water (100 to 110 degrees)

1 teaspoon white sugar

1 (.25 ounce) envelope rapid rise yeast

2 tablespoons olive oil

¼ cup minced fresh rosemary

2¾ cups bread flour or all-purpose flour

1 teaspoon salt

½ cup pitted black olives

Topping

3 tablespoons olive oil

2 large roma (plum) tomatoes, sliced

2 teaspoons minced garlic

2 tablespoons minced fresh rosemary

Salt and pepper

½ cup grated Parmesan or Romano cheese

Directions

Stir together the water, sugar, and yeast until dissolved, allow to stand for 5 minutes. Stir in 2 tablespoons olive oil, 1/4 cup rosemary, flour, and salt until a dough forms. Turn onto a lightly floured surface, and knead until smooth and elastic, about 10 minutes. Gently knead in the black olives during the last few minutes of kneading. Place into a lightly oiled bowl, cover with a towel, and let rise in a warm place until almost doubled in bulk, about 30 minutes.

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet, or sprinkle liberally with corn meal.

Deflate dough, and press into prepared baking sheet. Brush dough with 1 tablespoon olive oil. Toss sliced tomatoes, and garlic with remaining 2 tablespoons olive oil. Season with 2 tablespoons minced rosemary, salt, and pepper. Arrange the tomato slices over the dough in an even layer. Sprinkle with grated cheese.

Bake in preheated oven until puffed and golden brown; 15 to 20 minutes. Cut into squares and serve immediately.

Nutrition Facts

Per Serving: 117 calories; protein 2.6g; carbohydrates 2.8g; fat 11g; cholesterol 4.4mg; sodium 446.7mg.