



Focaccia with Grapes and Rosemary

2 hours

Hands on

6-8

Portion(s)

1

Difficulty



Method

- Beat the milk, sugar and yeast in a mixer with the paddle attachment, for 10 minutes until the mixture starts to froth.
- Add the flour, salt and 2 tablespoons and beat on low speed.
- Switch to the hook attachment and beat on medium to low speed for 8 minutes until the mixture comes together. (You can also do all of this by hand with a wooden spoon.)
- Transfer dough to a bowl brushed with some oil. Drizzle the top with some more olive oil. Cover with plastic wrap and let it rise in a cool place for 1 1/2 - 2 hours, until it doubles in size.
- Dust a work surface with some flour and place the dough on it. Dust your hands with some flour and divide the dough in half. Shape into 2 balls.
- Brush a large baking pan (or 2 small ones) with some oil and place the balls of dough in it. Brush the tops of the dough with some oil, cover with a towel and set aside again, for 20 minutes.
- When ready, rub some oil on your hands and roll out both balls of dough into 20 cm discs. Cover again and let them rise for 1 1/2 hours.
- Preheat oven to 220* C (428* F) Fan.
- Brush some oil over the top of both discs. Spread the grapes and rosemary over each focaccia and press them gently into the dough. Sprinkle with coarse salt and brown sugar.
- Bake for 15 minutes, until the top becomes golden brown and crunchy.
- When ready, remove from oven and set aside to cool.
- Serve.

Ingredients

- 180 ml water
- 2 tablespoon(s) milk, 3,5%
- 1 1/2 teaspoon(s) granulated sugar
- 1 1/4 teaspoon(s) yeast
- 250 g all-purpose flour
- 1/2 teaspoon(s) salt
- 6 tablespoon(s) olive oil
- 150 g grapes
- 1 teaspoon(s) rosemary, fresh
- 2 tablespoon(s) brown sugar
- 2 teaspoon(s) salt, coarse

Διατροφικός πίνακας

Nutrition information per portion

246 Calories (kcal)	10.0 Total Fat (g)	1.5 Saturated Fat (g)	34.1 Total Carbs (g)
12%	14%	8%	13%
11.2 Sugars (g)	3.7 Protein (g)	1.8 Fibre (g)	1.6 Sodium (g)
12%	7%	7%	26%