



# FOCACCIA

*Iain Graham*

## INGREDIENTS

0 MINUTES 2 SERVINGS

Makes 1 tray or 6 sandwich sized pieces

500 g flour

260 ml water

2 tsp dried yeast

1 tsp sugar

2 tsp salt

1 potato

1 white onion

olive oil

## TAGS

#breads #focaccia #onion #fresh #baked



1

Gather your ingredients



2

Weight out 500 g of flour and put a handful of the flour in a bowl with the yeast the sugar and around half of the water



3

Give it a mix and leave it to ferment in a warm place





4

Covering it with film works wonders. I used the dehydrator set to 35 c as a proving oven



5

Now peel and slice the potatoes cover with water and cook them on the stove



6

Slice the onion and gently cook with a splash of olive oil



7

Once cooked, mash the potatoes. Take the onions off once they have softened



8

Now take the ferment (which should be bubbling nicely by now) and add it to the rest of the flour and water



9

Also add the mashed potato.





10

Mix thoroughly until a nice elastic smooth dough has formed. Cover the dough and allow to rise for around 10 minutes



11

Place the dough in the tray and press the onions into the dough. Sprinkle with salt and more oil and allow to rise again



12

Now it's ready to bake, 200 c for around 20 minutes



13



14

Once it's baked take it out of the oven and give it a good drizzle of olive oil. Yum!

