

## Italian Focaccia Bread



This flat soft bread is ideal for dipping with our **Sun Dried Tomato Sauce** or **Roasted Red Pepper Sauce**. Its high yeast content gives the bread a zesty lightness.

### *ingredients*

#### GROUP A

**2 Packages** Active Dry Yeast

**1 Tsp** White Sugar

**1 Cup** Lukewarm Water

#### GROUP B

**4 Tbsp** **Tuscan Herb Blend**

**1 Cup** Hot Water

**1/3 Cup** **Roasted Garlic Olive Oil**

**To Taste** Salt and Freshly Ground Pepper

#### GROUP C

**5 to 5 1/2 Cups** White Flour

### *instructions*

1. Dissolve sugar in lukewarm water. Sprinkle yeast on top and let sit for 5 minutes.
2. Mix the **Tuscan Herb Blend**, hot water, **Roasted Garlic Olive Oil**, salt and pepper. Set aside and cool to luke warm.
3. Add half of the flour to the herb mixture. Mix thoroughly. Add the yeast and mix well. Gradually add the remaining flour to form a ball - it should be soft but not sticky. Knead the dough for 6 minutes. Transfer the dough to an oiled bowl and turn it over so that all the sides are oiled. Cover with a damp cloth and leave in a warm place until doubled in bulk (approximately 1 hour).
4. Brush a cookie sheet with **Roasted Garlic Olive Oil**. Knead the dough lightly to knock out the air. Roll dough into a rectangle and place on the cookie sheet. Brush with **Roasted Garlic Olive Oil** and, if desired, add variations such as sliced green olives, sun dried tomatoes, or sea salt. Let rise 3/4 of an hour, and bake at 400°F for 20 minutes. Serve warm if possible.