

Individual Focaccia, cheese and herbes de Provence, black olives (Sicilian) |

Recipe for 12 tapas



Description

A light, fluffy bread, cooked with olive oil, rolled on itself and garnished with Provence style ingredients.

Ingredients

Focaccia bread

- 750 Gr Flour
- 420 Ml Water
- 14 Gr Salt
- 9 Gr Dry yeast
- 45 Ml Olive oil

Garnishes

- 250 Ml Olive oil
- 1 Can(s) Pitted black olives
- 2 Handful(s) Provencal herbs
- 1 Handful(s) Dried minced garlic
- 500 Gr Swiss cheese

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **425 F°**

Focaccia dough

In the bowl of your stand mixer, combine all of the ingredients except for the oil. Mix on low speed until you form a nice ball (3 minutes) and then speed it up for another 3 minutes. Add the oil and then speed it up one last time for one minute.

Flour your hands and then remove the dough from the stand mixer, transfer to a mixing bowl that was oiled and cover with plastic wrap. Leave at room temperature for 45 minutes, it should double in this time.

Take the dough, beat it down and form it back into a ball and then place it back in the mixing bowl covered with plastic wrap. It should double again in about 30-45 minutes.

Garnishing and cooking

Roll out the dough on a floured surface to make a large rectangle. Make sure it is as even as possible in thickness.

Drizzle oil on all of the surface and then sprinkle with the garnishes on the entirety of the surface as well.

Fold the outer 2 cm towards the center and then with a regular smooth gesture, roll it on itself to form a cylinder. With your knife, cut slices roughly 3-4 cm in thick and then transfer to a baking sheet lined with parchment paper. With your fingers, very lightly spread the outer layer of the rolls. Leave them to rest at room temperature, they should almost double in size once again.

Transfer to the oven and bake for roughly 20 minutes or until nice and golden and cooked through.

Bon appétit!