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garden herb focaccia

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Introduction:

Simple delicious bread that can incorporate which ever woody herbs you have fresh at hand. Adapted from "The Tra Vigne Cookbook" by Michael Chiarello

Preparation:

Combine yeast, sugar, and milk in the bowl of a stand mixer. Add 1/2 cup flour, stir, and cover with tea towel, and let rest in a warm place for about 25 minutes. With dough hook, mix in 1 TBSP of olive oil, the salt, and 1 cup of flour. Knead until incorporated. Then add in the remaining flour 1/4 cup at a time until the dough adheres to the hook. (It should look soft and sticky) Knead until dough is elastic, about 6 minutes. Shape dough into a ball, flatten slightly, and place into large oiled bowl, turning to coat with oil. Cover with tea towel and place in a warm place to rise until doubled in bulk, about 1 hour. Preheat oven to 375 F Lightly flour dough and punch down, then turn out onto floured surface and roll into about 10 x 12 inch rectangle. Transfer to oiled baking pan and brush with 1 TBSP olive oil. Cover and let rise for another 30 minutes. Use fingers to press wells into dough then scatter herbs on surface. Bake 20-25 minutes. Once lightly brown, remove, let cool slightly then transfer to board to cut.

Recipe Type:
breads [1]
Ingredients:

For the dough: 2 and 1/4 tsp dry active yeast (or 1 envelope) 1 and 1/2 tsp sugar 1 cup lukewarm whole milk about 2 and 1/2 cups all purpose flour 2 TBSP extra virgin oilive oil (plus extra for oiling bowl and baking sheet) 3/4 tsp coarse salt (kosher or sea) Topping: 2 tsp which ever woody herbs you have on hand. I used about 1/3 thyme, 1/3 oregano, 1/3 summer savory

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