



Miele

Olive and rosemary focaccia

By Matt Stone

20 minutes, plus proving time

Preparation time

35 minutes

Cooking time

10 serves

Serves

INGREDIENTS

500 ml (2 cups) warm water
(approximately 37°C)
1 tbsp milk
14 g (1 tbsp) dried yeast
600 g (4 cups) Baker's flour
(high protein), plus extra for dusting
90 g (½ cup) semolina
15 g salt flakes
Extra virgin olive oil, for drizzling
150 g pitted black olives
2 rosemary stems, leaves picked
Sea salt flakes
Extra virgin olive oil, to serve

Miele accessories

Round baking tray or Universal tray

METHOD

1. In a jug, combine the water, milk and yeast. Stir to combine, then set to the side for 10 minutes until the yeast starts to activate.
2. In a bowl of a freestanding mixer with dough hook attachment, combine the flour, semolina and salt.
3. Gradually add the yeast mixture, mix on low speed to form a smooth dough, approximately 5-6 minutes.
4. Turn out the dough onto a floured bench and continue kneading for a further 2 minutes, adding more flour as required. This will help to develop the gluten.
5. Transfer to a greased bowl and place into the oven on Prove yeast dough. Prove for 30 minutes, or until the dough doubles in size.
6. After 30 minutes, lift one side of the dough and fold it in half. Prove for an additional 20 minutes.
7. Fold in half again from the opposite side, you will notice the dough changing and becoming smoother. Prove in the oven for a further 20 minutes.
8. Grease and lightly dust a universal tray or round baking tray with a mix of half semolina and half flour. Turn the dough out onto the tray and press to approximately 4 cm in thickness.
9. Place the dough back into the oven and prove for a further 30 minutes.
10. Change the oven to Moisture Plus with Fan Plus at 190°C, with manual 2 bursts of steam.
11. Drizzle the surface of the dough with olive oil then use your fingers to press holes across the surface, pressing almost to the bottom of the dough. Dot the olives and sprigs of rosemary across the holes.
12. Sprinkle lightly with salt flakes and a bit more olive oil.
13. Place into the oven on shelf level 2, releasing a burst of steam immediately and a second burst of steam after 10 minutes.
14. Bake for 30-35 minutes, or until golden and a hollow sound is made on the base when tapped.
15. Remove from the oven and allow to sit for 5 minutes in the tray before transferring to a wire rack to cool.
16. Serve with extra virgin olive oil.

Hints and tips

- This is a great base recipe for all types of focaccia. Replace the olives and rosemary with tomato and pesto, caramelised onion or red grapes.