Recipe for Italian focaccia

Recipe for 1 focaccia

Ingredients

500g of strong white flour

200g potatoes

1 spoon of olive oil

20g fresh yeast or 9g dried yeast

1 spoon of salt

Between 300-350ml of water

Cherry tomatoes

Herbs

Instructions

1. First, bring a large saucepan of water to the boil. Add the potatoes and boil for about 15 minutes or until tender. Drain well and mash the potatoes with a fork.
2. Then, pour the flour in a large bowl mixed with one spoon of salt.
3. Now, create a hole in the middle of the flour, like the crater of a volcano.
4. Next, add 1/3 of the water to the centre of the hole, in your crater.
5. Dissolve the fresh or dried yeast in the water.
6. After that, add the potatoes and start mixing with your hands.
7. Meanwhile, keep adding the water a bit at a time.
8. Knead the dough until you get a soft ball.
9. When you've gathered and mixed all the flour to the dough add one spoon of olive oil.
10. Keep kneading the dough by pressing down hard on it. You should end up with a solid, wet ball of dough.

11. Prepare an oven tray and cover it with baking paper. Then wash your hands with olive oil over the tray so that the oil covers the tray completely.
12. Place the dough on the tray and shape it into a ball.
13. Cover it up either with another tray or a blanket to make sure that no air can enter. Leave it to rise for 2/3 hours.
14. Spread out the dough evenly over your tray with hands full of oil.
15. Meanwhile, preheat the oven at the maximum temperature around 250C.
16. Next, cut the cherry tomatoes in half and squeeze them to get the juice out. Place them on your focaccia and then add some herbs.
17. You are now ready to place your tray in the oven for about half an hour. Cook for 10 minutes on the top layer of the oven and then 20 minutes on the lower layer.
18. Finally, take out your focaccia when it is golden and cooked.

You can now enjoy your delicious meal, BUON APPETITO!