Focaccia with Peperoncini marinati



Used bresc products



Bresc Peperoncini marinati 1000g

Ingredients

10

- 500 g fine-grade flour
- 220 ml lukewarm water
- 100 g Bresc Peperoncini marinati
- 50 g olive oil
- 25 g fresh yeast
- 3 g rosemary
- 3 g salt
- 2 g sugar

Preparation method

Dissolve the yeast in the lukewarm water with sugar. Mix the flour with the yeast mixture in a large bowl, the olive oil and Peperoni marinati. Knead it by hand until it a smooth, elastic dough. Leave the dough to rise for half an hour. After it has risen, knock the air out of the dough, knead again briefly. Roll it out flat to a 1.5-m to 2-cm slab with floured hands. Place the slab of dough on a sheet of greased baking paper. Leave the dough to proof under a moist cloth for 30 minutes. Bake in the oven for 30-35 minutes at 200°C. Use your finger to press dimples into the proofed dough at regular intervals and then sprinkle with the remainder of the olive oil. Sprinkle the rosemary and the salt over it.

Suggestion: You can also add sesame seeds, pine nuts or pieces of olive to the dough

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