

# *Idiot's Kitchen Recipe – Focaccia*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Tyler Florence



## Ingredients:

1 (¼ ounce) packet Rapid Rise Yeast (2 ¼ teaspoons)  
1 cup warm water (110 degrees)  
2 Tablespoons sugar  
3 ½ - 4 cups flour  
1 teaspoon salt  
¼ cup olive oil + more for the top of the dough  
3 -4 Tablespoons fresh rosemary, chopped  
½ cup Romano cheese, grated  
Cracked black pepper

In a large bowl, or the bowl of a mixer with a dough hook, combine 1 packet of yeast with 1 cup of warm water and 2 Tablespoons of sugar. Let this mixture sit for 2-3 minutes until slightly bubbly and foamy. In a separate bowl, combine 3 ½ cups flour and 1 teaspoon salt. With the mixer on low, slowly add the flour to the yeast until just combined. Add ¼ cup of olive oil. Continue to mix until the dough comes together in a ball.

At this point, if the dough is sticking to the bottom of the bowl or not forming a nice ball, you can add flour 1-2 Tablespoons at a time -- up to ½ cup more. Knead the dough either with the dough hook or by hand for 10 minutes until smooth and elastic. Turn the dough out onto a lightly floured surface and knead a few times more to shape it into a ball. Grease a large mixing bowl with about 1 Tablespoon of olive oil. Put the dough ball into the bowl and turn it around a few times to coat all sides in the oil. Cover the bowl with plastic wrap and let it rest in a warm, draft free place for 45-60 minutes.

After resting and rising, the dough should be puffy and doubled in size. Return the dough to your floured work surface and roll it out into an oblong shape. I often hold the dough up by the edge and let gravity help elongate the dough. It should droop without tearing. Generously oil a sheet pan and spread the dough out onto the pan. Don't worry if it doesn't spread over the entire pan. Cover the pan with plastic wrap and let it rest and rise again for an additional 15 – 30 minutes.

Preheat the oven to 400 degrees. When the dough has risen a second time, finish spreading it out to fit the pan. Use your fingers to press dimples into the dough. Brush the top of the dough liberally with olive oil. Top with chopped fresh rosemary and ½ cup of grated Romano cheese. Bake at 400 degrees for 15 minutes until golden brown and fabulous. Remove from the pan, cut and serve warm. Die and go to heaven.