



## Rosemary Focaccia

Jay C. Veregge ~ Executive Chef

(serves 6-8 people)

### INGREDIENTS

1 lb bread flour  
½ oz yeast  
1¼ cups water, *heated to approximately 110° F*

3 cups water, *heated to approximately 110° F*  
½ oz yeast  
1 oz salt  
2¾ lb bread flour  
1 oz fresh rosemary, *chopped*  
¾ cup roasted garlic  
3 oz olive oil

### PROCEDURE

- Preheat oven to 375°.
- To make starter dough, in a mixing bowl combine 1 pound of bread flour and ½ ounce of yeast.
- Add 1¼ cups of water and mix.
- Cover and let yeast ferment for 24 hours in a warm area.
- In a separate mixing bowl, add 3 cups of water to ½ ounce of yeast and let ferment until volume has doubled (approximately 2-3 hours).
- Add salt and 2¾ pounds bread flour together in a stand mixer with a dough hook.
- Slowly add the activated yeast and the starter dough.
- Add in the chopped rosemary, roasted garlic and 2 ounces of oil.
- Mix on slow speed until all ingredients are incorporated.
- Bring speed up to medium-high and mix dough for 6 minutes.
- Place dough on a full-sized sheet pan that has been brushed with oil.
- Push dough out until it fully covers the sheet pan in an even layer.
- Place in a warm area for about 20 minutes or until dough has doubled in size.
- Brush the top of the dough with the remaining 1 ounce of olive oil and bake for 15 minutes or until golden brown.