

## Garlic Rosemary Focaccia

### Ingredients

1 Tbsp dry yeast  
1 1/3 cups warm water (about 105 degrees)  
1 Tbsp sugar  
2 tsp kosher salt  
3 T. Olive Oil  
4 cups (560 grams) all-purpose flour  
6 cloves finely chopped garlic (alter to your taste, we *love* garlic, but this amount might be overkill for some)  
2 Tbsp finely chopped fresh rosemary (again, alter to your taste), plus more for sprinkling  
Olive oil, for brushing  
Sea salt, for sprinkling

### Directions

Combine water, yeast and sugar in the bowl of a stand mixer fitted with a dough hook. Once the yeast has dissolved and looks foamy add salt, 3 tbsp olive oil, 3 cups (420 grams) flour, garlic and rosemary. Mix on low speed until combined and then increase to medium speed, adding up to 1 cup (140 grams) of flour as necessary, until dough is smooth and elastic, approximately 5 minutes.

Transfer dough to a well oiled bowl, oil the top of the dough and then cover with plastic wrap. Allow to rise approximately one hour, or until doubled in size, and the dough does not spring back when indented with your finger.

Remove dough from bowl and punch down to remove the air bubbles. Line a large baking sheet with parchment paper and roll the dough into a rectangle on the sheet. Cover and allow to rise 30 minutes.

Preheat oven to 425. Brush dough with olive oil, and sprinkle with sea salt and rosemary. Prick the dough with the tines of a fork all over, then bake for 20 minutes or until browned. Brush with more olive oil when it comes out of the oven and allow to cool for 10 minutes.

This is best eaten warm on the same day it is baked, but will last a couple days if you don't eat it all in one sitting. My preference for day old bread is to toast it.

Eat it!

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