

## POTATO FOCACCIA



**Serving:** 6

**Cooking Time:** 120 min

**Prep Time:** Not Specified

### INGREDIENTS

- 10 g Dried Yeast

- 450 g Flour
- 70 ml Olive Oil, plus extra for greasing and drizzling
- 1 Potato
- 1½ tbsp. Rosemary Leaves
- Selection of Charcuterie, fresh cheese and antipasti vegetables to serve

## INSTRUCTIONS

1. Combine the yeast, 1 tbsp. flour and 250ml lukewarm water and set aside in a warm place until foamy (5minutes).
2. Add the remaining flour, 30ml oil and 1 tsp. salt and mix until a smooth and elastic dough forms (6 minutes).
3. Place in a lightly oiled bowl, cover with plastic wrap and set aside until doubled in size.
4. Preheat oven to 200oC.
5. Knock back dough, and then roll into a 22cm x 30cm rectangle on a lightly floured surface.
6. Transfer to a lightly oiled shallow metal tray and stand until dough rises to the top edge.
7. Thinly slice potato into a bowl, toss with rosemary and the oil.
8. Lightly press dough with fingertips, and then top with potato slices, overlapping them slightly, and season to taste.
9. Bake until golden and cooked through (25-30 minutes).
10. Cool in tray then carefully turn out and cool on a wire rack to room temperature.