

Focaccia

Ingredients

250g all purpose flour
200g water
5g salt
10g fresh yeast
100g tomatoes (or more to taste)

Directions

Mix water, a spoon of oil and yeast and put it aside, mix the flour with salt and once you did it you can add the mixture of water and yeast. Leave the dough to rest for 1 hour and then you can put it in a very generously oiled tray. For the next step you'll need to cut the tomatoes and crush them directly on top of the focaccia in it's tray, you're supposed to squeeze the tomatoes in. Then you'll leave the focaccia to rest in the tray for another 30 minutes. Preheat the oven at 250°C and then put the focaccia in for more or less 45 minutes.

