



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

FOCACCIA WITH CHERRY TOMATOES AND FRESH BASIL

Preheat oven 425*

1 cups cake flour
2 cups all-purpose flour
2 teaspoons sea salt
2 tablespoons extra virgin olive oil

2 ½ teaspoons active dry yeast
¼ cup warm water

1 ¼ cup warm water

1 cup cherry tomatoes, halved
¼ cup fresh basil, slivered

THE STEPS:

- Dissolve yeast in ¼ cup warm water then let stand for 10 minutes.
- Mix flours with salt in your stand mixer.
- When yeast is dissolved add mixture to flour with olive oil and additional 1 ¼ cup of water.
- Using dough hook knead until blended.
- Dough will be very sticky
- Allow dough to sit in bowl for 15 minutes covered with plastic wrap.
- Pour dough onto a parchment lined and oiled baking sheet.
- Allow dough to sit for 20 minutes again covered with plastic wrap.
- Carefully stretch dough to fit pan by gently reaching under dough from the centre and pulling dough to fit pan. Be careful that you don't rip the dough.
- Allow dough to double in bulk then carefully remove plastic wrap.
- Mix 2 tablespoons of water with ¼ cup extra virgin olive oil.
- Dimple top of focaccia with your finger.
- Drizzle water/olive oil mixture over dough.
- Sprinkle top with 1 cup cherry tomato halves, fresh basil and coarse sea salt.
- Bake 23 minutes
- Remove from pan to cooling rack

THE LOVE: Don't second guess yourself when you see how wet and sticky the dough is. That's how it should look