

GRAPE FOCACCIA

INGREDIENTS

1 PACKAGE ACTIVE DRY YEAST
3/4 CUP WARM WATER
2 TABLESPOONS HONEY
1/4 CUP OLIVE OIL
1 2/3 CUPS ALL PURPOSE FLOUR
2/3 CUP FINE CORNMEAL
1 1/2 TEASPOONS KOSHER SALT
2 CUPS CONCORD GRAPES, SEEDED
1/2 CUP PINE NUTS
1 1/2 TEASPOONS FRESH ROSEMARY
2 TABLESPOONS SUGAR
1/2 TEASPOONS FLAKY SEA SALT
2 TABLESPOONS OLIVE OIL

DETAILS

PRE-HEAT OVEN 400°
BAKE FOR 30 MINUTES
12" X 17" BAKING SHEET
SERVES 4

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

HERE'S HOW

- 1 COMBINE YEAST, WATER AND HONEY IN LARGE BOWL. STIR TO DISSOLVE YEAST AND HONEY. SET ASIDE UNTIL FOAMY. (ABOUT TEN MINUTES)
- 2 ADD 1/4 CUP OLIVE OIL, FLOUR, CORNMEAL AND SALT TO YEAST MIXTURE. STIR TO FORM SOFT DOUGH. KNEAD UNTIL DOUGH IS SMOOTH AND ELASTIC.
- 3 PUT DOUGH INTO OILED BOWL, COVER WITH A CLOTH AND LET RISE UNTIL DOUBLED IN BULK. (ABOUT AN HOUR)
- 4 DEFLATE DOUGH, STRETCH TO FORM 1/2" DISC, POKE DOUGH WITH FINGERS TO DIMPLE SURFACE, TOP DOUGH WITH GRAPES, PINE NUTS, ROSEMARY, SUGAR, SEA SALT AND 2 TABLESPOONS OLIVE OIL.
- 5 BAKE UNTIL GOLDEN.