

# FUSTINI'S<sup>®</sup>

## Focaccia

### Ingredients

- 1-liter water, between 100 and 110 degrees
- 1 3/4 ounces cake yeast
- 2 ounces sugar
- 1-ounce salt
- 1/2 cup [Fustini's Medium SELECT Olive Oil](#)
- 3 3/4 pounds high gluten flour
- 1/4 cup poppy seeds
- 1/4 cup kosher salt
- 2-ounce garlic, minced
- 1-quart [Fustini's Medium SELECT Olive Oil](#)
- 1/4 ounce dried basil
- 1/4 ounce dried oregano

### Sharon's Hint

Makes 12 sandwiches

### Sandwich Pairings

- Turkey, [Fustini's Basil Olive Oil](#), Pesto, and Fresh Mozzarella
- Capicola, Mortadella, Smoked Gouda, [Fustini's Vinoso Vinegar](#) and [Fustini's Medium SELECT Olive Oil](#)
- Tomato, Havarti, Fresh Basil and [Fustini's Basil Olive Oil](#)
- Roasted Garlic, [Fustini's Gremolata Olive Oil](#), Grilled Zucchini, Grilled Eggplant, Parmesan

# Directions

## Step 1. Focaccia Bread

Place water, yeast, sugar, salt, and Fustini's olive oil in the bowl of a stand mixer and let rest for 2 minutes. Add the flour, fit the dough hook onto the mixer, and process on low speed until the dough comes together and has been kneaded to soft and silky, 8 to 10 minutes. Remove from the mixer, cut in half and roll into two duffs. Cover and let rise until doubled in volume, 30 to 40 minutes. Roll out to fit two half-size sheet pans treated with nonstick spray. Cover and let proof another 10 to 15 minutes.

## Step 2.

Preheat the oven to 400 degrees. Mix the poppy seeds and kosher salt in a separate bowl and reserve. Process the garlic with a little of the **Fustini's Medium olive oil** until smooth. Pour the garlic into the rest of the olive oil and stir in the dried basil and oregano.

Using your fingertips, press indentations into each focaccia not all the way down but enough to hold some of the oil and garlic mixture. Brush the oil and garlic all over the focaccia and then sprinkle liberally with the poppy seed and salt mixture. Bake in the preheated oven until brown and fully cooked, 15 to 18 minutes. Remove from the oven and brush again with the garlic and oil mixture.

Let cool to room temperature before cutting into 6 portions each.