



## Sweet Plum Focaccia

### Ingredients

- 3 cups plus 2 tablespoons of all-purpose flour, plus more for dusting
- 1 teaspoon instant yeast
- 1 ¼ cups water, at room temperature
- ¼ cup [Fustini's Medium SELECT olive oil](#), divided, plus more as needed
- 2 teaspoons kosher salt
- 3 medium-size (8 ounces) red plums (unpeeled), pitted and cut into 1/2-inch-thick wedges (about 2 cups)
- 3 tablespoons fresh rosemary leaves
- 1 tablespoon plus 1 teaspoon turbinado sugar
- 1 teaspoon flaky sea salt

For an easier version: Use this [Focaccia bread mix](#).

### Sharon's Hint

Store leftover focaccia tightly wrapped in plastic wrap or in an airtight container at room temperature for up to 1 day. Focaccia can be frozen in a ziplock plastic freezer bag for up to 1 month. Reheat in a 400°F oven until hot. Adapted from foodandwine.com

# Directions

## Step 1.

Stir together flour and yeast in a large bowl until combined. Add 1 1/4 cups water and 1 tablespoon of olive oil to the flour mixture; gently stir with your hands until a shaggy dough forms. Cover the bowl with a kitchen towel, and let rest at room temperature for 20 minutes to allow the flour to hydrate. Transfer dough to a lightly floured work surface. Sprinkle dough with kosher salt, and gently rub salt into the dough. Knead dough by pressing the heel of your hand into the dough and dragging it back, repeating this motion until the dough feels smooth to the touch, about 5 minutes. Transfer dough to a lightly oiled bowl; cover with plastic wrap, and let rise at room temperature until doubled in size, about 2 hours.

## Step 2.

Brush a 13- x 18-inch rimmed baking sheet with 1 tablespoon oil. Transfer dough to a lightly floured work surface. Cut dough in half; tuck cut edges under, and pat each dough half into a 9- x 7-inch oval. Transfer dough ovals to a prepared baking sheet spaced at least 1 inch apart. Cover dough with a towel; let rest in a warm (about 80°F) area for 30 minutes. (The top of the dough may get a little dry, but that's OK.)

## Step 3.

Uncover dough. Using your fingers, press down deeply into the dough to form dimples spaced about 1/2 inch apart. Cover the dough with a towel, and let rise in a warm area for 30 minutes. Place a pizza stone on the middle oven rack, and preheat the oven to 450°F.

## Step 4.

Uncover the dough, and lightly press plum slices evenly into dough ovals. Brush dough ovals evenly with the remaining 2 tablespoons of olive oil; sprinkle evenly with rosemary, sugar, and flaky salt. Place baking sheet on the hot pizza stone in the preheated oven, and bake until plum juices have started to caramelize and edges of focaccia are golden brown, 25 to 30 minutes. Remove the baking sheet from the oven. Let focaccia cool on the baking sheet for about 15 minutes. Serve warm or at room temperature.