



Focaccia with Blue Cheese and Honey

NIBBLEDISH CONTRIBUTOR

Ingredients

2 envelopes active dry yeast 2 cups whole milk, heated to lukewarm 1 teaspoon sugar
5 cups all-purpose flour, plus more for the work surface 1/3 cup extra-virgin olive oil,
plus more for brushing 1 1/2 teaspoons kosher salt 2 tablespoons finely chopped fresh
rosemary leaves 1 1/2 cups blue cheese, crumbled, for topping 2 tablespoons honey to
drizzle, for topping

Instructions

In a large bowl or the work bowl of an electric mixer dissolve yeast in the milk. Add sugar and 1 cup of the flour. Mix well and let stand in a warm place about 15 minutes for the yeast to activate. Mix another 2 1/2 cups flour into the yeast mixture with the dough hook attachment until smooth. With the machine running, add 1 cup flour and knead for 6 minutes. Turn out onto a board and lightly knead in remaining 1/2 cup flour. The dough should remain rather wet to ensure a soft and light bread. Shape the dough into a ball and put it in an oiled bowl. Cover with a damp towel and allow to rise in a warm place until doubled in bulk about 20 minutes. Turn dough out onto a lightly floured work surface. Press dough with finger to gently stretch dough to fit in pan, and then use a rolling pin to lightly flatten. Oil an 11 by 17-inch baking sheet with 1/3 cup olive oil. Transfer the dough to the baking sheet. Using your fingertips, nudge the dough into a rectangle. Cover and let rise again until doubled, 30 to 40 minutes. To bake, preheat oven to 400 degrees F. Make indentations all over the dough by pressing with your fingertips being careful not to puncture all the way through the dough. Brush olive oil over the top, filling in the wells. Sprinkle the salt and rosemary over the surface. Bake until crisp on the bottom and golden brown on top, about 30 to 35 minutes. Cut into wedges, top with crumbled blue cheese and honey. (Recipe By Michael Chiarello)