



Mini Focaccia

NIBBLEDISH CONTRIBUTOR

Ingredients

350 gm All purpose flour
1/2 tsp Salt
1 Packet Dry yeast
2 Tbsp Olive oil
200 ml Lukewarm water
100 gm Green or black olives, deseeded and cut into half

For the topping:

2 Big Onions, Cut into rings
2 tsp Olive oil
1 tsp salt
1 tbsp fresh thyme leaves

Instructions

First grease a backing tray and keep aside.

Sieve the flour and salt. Add the yeast and mix well with a wooden spoon. Add olive oil and water and work together to form a soft and stif dough. Work the dough with your hands for about 5 minutes.

Rest the dough in a greased bowl covered in a warm place for about 1 - 1 1/2 hours, till the dough doubles in size. Then knead the dough again for 1 - 2 minutes.

Mix half of the olives into the dough and knead again.

Divide the dough into 4 equal parts, flatten it and arrange it on the prepared tray. Lightly press(or prick) the surface of the dough using your finger all over.

Spread onion and the remaining olives on the surface. Drizzle olive oil and sprinkle salt and thyme leaves.

Cover the tray and rest in a warm place for another 30 minutes.

Bake in a preheated oven of 190 deg C For 20 - 25 minutes ,till the outer layer turns golden brown and the inner layer is completely baked and soft.

Cool completely before you serve.