



Focaccia with olives

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 grams fresh yeast
- 150 ml warm water
- 150 grams of wheat flour
- 100 grams of whole wheat flour
- 1 teaspoon of salt
- 2 tablespoons of olive oil
- handful of green olives
- oregano, Herbes de Provence
- 1 teaspoon of sea salt

Instructions

1. Pour 1/3 cup of warm water, add yeast, 1 teaspoon of sugar, 1 tablespoon of flour, mix well. Keep it in warm place and wait till mixture doubles.
2. In a large bowl, sift flour, 1 teaspoon of flour, 1 tablespoon of olive oil, mix well. Add yeast mixture, mix and knead 15 minutes till receive uniform, smooth dough. Form a ball and let it rise for 1 hour.
3. Roll out the dough to form rectangular shape.
4. Line baking tray with greaseproof paper, transfer dough into baking tray, sprinkle with olives and herbs.
5. Keep it to rise in warm for about 30 min.
6. Bake in preheated oven, in 200 C degrees, about 10-15 min till it turns golden brown.

