



Fougasse with Olive, Rosemary, and Semi-Dried Tomatoes

INGREDIENTS

- 25g fresh yeast
- 260 ml lukewarm water
- 500g bread flour
- 10g salt
- 70ml olive oil
- 100g black olives (Kalamata), cut in small pieces
- 10g rosemary
- 100g semi-dried tomato, cut in small pieces



Serves: 4



Prep Time: 1.5 hr



Cooking Time: 15-18 min

METHOD

1. Mix the fresh yeast with lukewarm water.
2. In a large bowl, put the bread flour and salt, then pour the mixture of water and yeast together with the olive oil. Mix with your hands for 3-5 minutes, add the black olives, rosemary and semi-dried tomatoes and finish kneading.
3. Let the dough rest in a bowl covered with a wet cloth or cling film for 15 minutes.
4. Split the dough in 4 equal balls (200g each), then roll each one with your hands (on a lightly floured surface) to make an oval shape and let them rest for another 15-20 minutes. Make 5 cuts to get a leaf shape (slightly open up the cuts to avoid the dough filling them during baking).
5. Preheat the oven to 240°C. Place the fougasses in the oven then throw 1/2 cup of water at the bottom of the oven to create some steam and bake the fougasses for 15-18 min depending on your oven.
6. Once the fougasses are out of the oven, brush with olive oil and sprinkle with salt flakes to finish.



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