



Recipe Card

Focaccia di Recco



Serves: 1



Cooking Time: 45



Level: Easy



INGREDIENTS

-3/4 cup (200 milliliters) water
-1/2 cup (100 milliliters) olive oil, plus more for greasing and drizzling
-2 teaspoons (10 grams) salt, plus more for sprinkling
-3 cups (400 grams) bread flour
-1 pound (500 grams) stracchino or Crescenza cheese

PREPARATION

1. Mix the water, olive oil, salt, and 1 cup of flour in a medium bowl until smooth. Add the remaining 2 cups of flour little by little.
2. Knead by hand in the bowl until smooth and elastic. Let rest, wrapped in plastic, in the fridge for 3 hours.
3. Preheat the oven to 480° F, and grease a baking sheet or a round pizza tray with olive oil. Divide the dough into 4 even pieces.
4. Roll out the dough ball with a rolling pin, then begin stretching it carefully with your hands.
5. Get the dough as thin as you can, then transfer it to the prepared baking tray. Lay spoonfuls of the cheese over the dough.
6. Lay this layer over the cheese. Tap the edges of the dough together all along the border of the tray to trim the dough to exactly the size of the tray..
7. Go over the edges of the focaccia again with your thumb, pressing down to seal the edges of the two layers of dough. Gather the excess dough, and roll into a ball to use for the next focaccia.
8. Pinch the top of the dough in 5 or 6 places to create holes for steam to escape. Drizzle the top of the focaccia with a bit of oil and sprinkle with a pinch of salt. Bake for 7 minutes, until lightly golden brown and the cheese has melted.
9. Prepare the second with the remaining dough and bake when the first is out of the oven.
10. The dough can also be frozen. Before using the dough, defrost overnight in the fridge or for a few hours on the counter. The dough will keep in the freezer for up to 3 months.