

## Raciones para 4

180 g  
Warm water

14 g  
Dry baker's yeast

50 g  
Extra virgin olive oil, for the dough

300 g  
All-purpose wheat flour

1 teaspoon  
Salt

1/2  
Red onion, in thin strips

Fresh rosemary

1 teaspoon  
Sea salt flakes

30 g  
Extra virgin olive oil

- 1 In a bowl place the flour making a hole in the center and add the water, the dry baker's yeast, the extra virgin olive oil and the salt. Knead for a couple of minutes or until a homogeneous mass is obtained.
- 2 Grease a rectangular baking dish and spread the dough over the entire surface. Cover with a clean cloth and let set for 1 hour.
- 3 Preheat the oven to 220º C.
- 4 Press the dough with the tips of your fingers and gently brush with the rest of the extra virgin olive oil.
- 5 Place the ingredients on top, in this case the onion strips and sprinkle with rosemary leaves and salt flakes.
- 6 Bake for 20 minutes or until golden.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/focaccia-de-cebolla-morada-y-romero/>

