Red Onion and Rosemary Focaccia

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

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