

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 220° 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/es/receta/focaccia-de-cebolla-morada-y-romero/>

