

SIEMENS

Spicy Focaccia

Skill
BasicYield
2 focacciasType
Savoury

Eggless

If you are a first time bread baker, this easy spiced focaccia is the best place to start! Serve with extra virgin olive oil and a good salad.

Function



4D hot air

Temperature



200°C

Time

60-75

minutes

Level



Ingredients

For the green chilli grape topping:

- 80g Red globe grapes, halved
- 1tsp Green chillies, finely sliced (optional)
- 1tsp Garlic, finely chopped
- ½tsp Balsamic vinegar
- 1tsp Rosemary sprigs
- A pinch sea salt

For the focaccia:

- 2tsp Sugar, extra for sprinkling
- 2tsp Instant dry yeast
- 1cup Lukewarm water
- 350g Refined flour, extra for dusting
- 2tsp Salt, extra for sprinkling
- 3tbsp Olive oil, extra for greasing/ drizzling

Substitutions/Variations

For a chatpata tomato topping, replace the grape topping with a mixture of sun-dried or oven-dried tomatoes, chilli flakes, garlic, curry leaves, chat masala.

Method

For the green chilli grape topping:

Combine grapes, chillies, garlic, balsamic vinegar, rosemary and salt in a small bowl and keep aside.

For the focaccia:

1. In a small bowl combine the sugar, yeast and warm water. Leave to rest in a warm place for around 10 minutes, or until the yeast begins to froth.
2. While the yeast is left to activate, combine the flour and salt in a large mixing bowl.
3. Pour the frothy yeast mixture into the flour mixture, and bring together to make a dough. Tip the dough onto a flat surface, dusted lightly with flour. Knead the dough for 10-12 minutes, till the dough becomes smooth and elastic.
4. Add in the olive oil and knead till it is evenly incorporated.
5. Transfer kneaded dough back into the mixing bowl which is well oiled. Cover bowl with cling film and leave in a warm place to rise.
6. In about half an hour, the dough should have expanded to double its size.
7. Return it to the flat dusted surface and vigorously knead briefly to beat it down.
8. Divide the dough equally into two balls and transfer to two greased 12" baking tins.
9. Flatten the dough using greased hands and make dimples in each focaccia, using your thumb.
10. Fill dimples with the marinated grapes.

11. Sprinkle the remaining salt and sugar over the two focaccias and drizzle with a little olive oil.
12. Cover the focaccias and leave to prove for about 30 minutes in a warm place.
13. Bake each loaf in a preheated oven at 200°C for 18-20 minutes.
14. The focaccia is done when it is an even golden on top, sounds hollow when tapped at the bottom and the edges are pulling away from the sides of the tin.
15. Remove from the oven and serve warm.