



Rosemary Focaccia with Grapes & Sea Salt

⌚ Preparation time: 20 minutes

👤 Portions: 6

🕒 Cooking time: 95 minutes

Total time: 115 minutes

Ingredients (serves 6)

- 450 g (2 1/4 cups) (spelt) flour
- 230 ml/7.7 oz lukewarm water
- 1 tbsp. rice syrup or agave syrup
- 1 packet/ 7g (0.24 oz) dry yeast (or half a cube fresh yeast)
- 60 ml (1/4 cup) olive oil + olive oil for drizzling
- 1 dash of sea salt
- 3 branches of rosemary
- A handful of grapes
- Sea salt flakes

Instructions (20 minutes preparation, 75 minutes resting time for the dough , 20 minutes baking time)

1. Sieve flour into a bowl and dig a hollow in the middle of it.
2. Take 230ml warm water and stir in 1 tbsp agave syrup. Pour the sweetened warm water into the hollow and stir in the dry yeast. Also stir in a bit of flour and cover the yeast for 10 minutes until it will form bubbles. Then stir in all the flour thoroughly, gradually adding the olive oil. Finely chop a few rosemary needles and mix in.
3. Mix the dough with a pinch of salt and knead vigorously for 3-4 minutes on a lightly floured work surface until smooth. If necessary, powder the worktop with some more flour again.
4. Spread a bowl with some olive oil and add the dough. Cover the dough and leave to rise in a warm place without draughts for 45-60 minutes until it has approximately triples in size.
5. Brush a baking tin with a little olive oil and fit in the dough. Cover the dough again and let it rise for another 15-20 minutes. This makes the focaccia particularly fluffy. Preheat the oven to 200 °C/392 °F fan.
6. Press holes in the dough using your fingers and add the grapes and rosemary needles. I also add another small tbsp. of olive oil here. Cover the focaccia with 2 sprigs of rosemary (and remove them after baking).
7. Bake the focaccia at 200 °C/392°F fan/circulating air for about 20 minutes until the focaccia is nicely golden. Remove the two rosemary branches.
8. Enjoy your focaccia sprinkled with olive oil, sea salt and rosemary.