

Wholemeal Spelt Focaccia with Olives

60–90 Min

Ingredients 4 Portions

= Kotányi Produkte

300 g	Wholemeal spelt flour
200 g	Wheat flour, smooth
330 ml	Water, lukewarm
1 pkg.	Yeast, dried
1 tsp.	Unrefined cane sugar
3 tbsp.	Olive oil
120 g	Green and black olives
1 pinch	Sea Salt, Coarse

For coating and sprinkling

3 tbsp.	Olive oil
1 tsp.	Rosemary, Chopped
1 pinch	Sea Salt, Coarse

Preparation

1. Sift the flour into a mixing bowl. Add the yeast, salt and sugar.
2. Add the water and the olive oil and knead into a smooth dough.
3. Pit the olives, roughly chop them and then add them to the dough and quickly knead through.
4. Sprinkle the ball of dough with flour, cover with a dish towel and leave to prove in a warm place for 30 minutes.
5. Place the dough onto a baking tray lined with baking parchment and shape into a 2 cm-thick rectangle.
6. Use your fingers to make some holes in the dough, cover and allow to prove for a further 30–40 minutes.
7. Preheat the oven to 220°C (428°F) and bake the focaccia for 15 minutes using the convection oven setting until golden brown. Place a glass of water in the bottom of the oven to help get a good rise.
8. Meanwhile, mix the olive oil with roughly chopped rosemary, salt and extra-strong garlic.