



Focaccia Pugliese

Ingredients

- 1 lb of flour
- 2 medium Idaho potatoes
- 1 ½ oz fresh yeast
- 10 cherry tomatoes cut in 1/2
- 1/3 cup of EVOO
- Pinch of oregano
- 2 pinches of sea salt
- 1 tsp of minced garlic

Thoroughly cooked potatoes with skin on; peel potatoes
Meanwhile dissolve yeast in 1 cup warm water
On prepped surface; place ½ of the amount of flour; make a well
Add potatoes to the well; mash with fork
Add yeast mixture; slowly mix in flour from the sides of the well
Add rest of flour and knead thoroughly
Make a round ball; score a cross on top of dough
Place on top of lightly floured towel; cover with another lightly floured towel and
let proof for **2** hours

Preheat oven to 475 degrees

Using 11 inch round cake pan
Oil pan with 2 teaspoons of EVOO
Lay dough in pan and another 2 teaspoons of EVOO on top;
Spread dough to the edge using your hands
Sprinkle oregano
Lightly push cherry tomatoes into dough facing cut side up
Drizzle with 1 teaspoon EVOO and sea salt

Bake in oven for 5 minutes at 475 degrees
Lower heat to 350 degrees and finish baking for **30** minutes
until lightly golden brown

Enjoy plain or cut and make your favorite snack with any Italian cheese