

Focaccia

with Tomato & Artichoke (or Olives)



Ingredients:

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| 1 | T | Active Dry Yeast |
| ¾ | c | Warm Water |
| 3 | c | All-Purpose Flour, unbleached |
| 1 | ts | Salt |
| 6 | T | Olive Oil |
| 360 | ml | <i>Nana</i> Pasta Sauce (<i>Artichoke</i> or <i>Olive</i>) |

Preparation:

Dissolve the yeast in ½-cup of the warm water; proof for about 10-minutes (or until frothy).

In a large bowl, combine the flour, teaspoon of salt, yeast mixture and remaining water. Mix thoroughly with a wooden spoon and then your hands. Transfer to a floured work surface and knead by hand for a few minutes or until smooth. *You can use the dough cycle on your bread machine for all of this, if you have one.*

Place dough into a bowl greased with olive oil. Cover with plastic wrap and allow to rise in a warm place until doubled, about 1½-hours.

Punch down and roll out into a rectangle the size of your baking pan (about 9"x16" or 10"x15" should do). Coat the baking pan with olive oil, and place the rolled out dough onto it. Cover lightly, and allow to rise 10-minutes. Preheat the oven to 220°C.

Remove the cover and make dimples in the surface of the focaccia with your fingertips, and then spread the *Nana* Pasta Sauce (*Artichoke* or *Olive*) across the surface.

Bake at 220°C for about 20-minutes, or until sauce is somewhat dried and slightly caramelized on top. Serve warm or at room temperature.

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For best results always use *Nana* Pasta Sauce.