



FOCACCIA DI RECCO

By Caterina Romano's Kitchen

INGREDIENTS

2 cups of Bread flour
2 1/2 TSP of kosher salt
4 TBSP of olive oil
1 cup of sparkling water
300g of Stracchino cheese
Olive oil
Flake salt

DIRECTIONS

- 1. In a food processor, combine flour, salt, olive oil and water. Pulse together.**
- 2. If the dough feels sticky, add more flour (2 TBSP). When the dough gathers around the blade, it is ready.**
- 3. Transfer the dough to a work surface sprinkled bench flour, Knead the dough for 5 minutes.**
- 4. Cover the dough with cling wrap and set aside to rest for 30 minutes.**
- 5. Cut the dough, 1/3 for the top and remaining for the bottom layer.**
- 6. Lightly grease your 10" pan with olive oil.**
- 7. Roll out the bottom dough to 11".**
- 8. Place the dough into the pan and lay it out evenly. Cut excess dough.**
- 9. Add the cheese in small lumps over the top, leaving a 1" border.**
- 10. Roll out the top dough in the same way, and lay it over the top of the first.**
- 11. Press the edges to seal.**
- 12. Preheat the oven to 400 DF.**
- 13. Brush with olive oil and sprinkle with flake salt.**
- 14. Cut a few slits in the top of the dough to help steam escape.**
- 15. Bake for 20-25 minutes.**
- 16. Allow it to cool, cut and serve.**

ENJOY THE FOCACCIA