

## MORTON & BASSETT SPICES®

# *Focaccia with Herbs From Provence*



- 2 ¼ teaspoons active dry yeast
- 5 cups all-purpose flour
- 4 teaspoons salt
- 6 tablespoons extra virgin olive oil
- ½ red onion, cut into thin slivers
- 1 ½ teaspoons of Morton & Bassett Chopped Garlic
- 2 teaspoons Morton & Bassett Herbs From Provence
- 1 teaspoon flaky sea salt

In a large mixing bowl add yeast, 2 ½ cups lukewarm water (about body temperature, but not too hot or you might kill the yeast)

Whisk the mixture and let rest for a few minutes until it starts to froth or foam slightly. Add flour and salt and mix with a spatula until there are no dry spots.

Coat another large mixing bowl with 3 tablespoons of olive oil. Add your dough to the bowl and turn the dough ball to coat it in oil. Cover the bowl in plastic wrap or tin foil. Let rest in a sunny or warm area of your kitchen for 2-3 hours until doubled in size.

Transfer the dough ball to a 9x13 baking dish lined with parchment paper. It will deflate in size during this step. Let rise in a warm area for another hour or so until doubled in size again. At this point the dough should fill up the whole baking pan. Using your fingers, dimple the bread all over. Let the bread rise again for about 15 minutes while the oven is preheating to 450 degrees.

Drizzle with the remaining olive oil, minced garlic, onion, Herbs From Provence, and sea salt.

Bake for 30-35 minutes until golden brown. Best served immediately.



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