

Potato Focaccia

6 Servings

🕒 60 minutes (without resting time)

● ● ● Level of difficulty



Ingredients

For the dough:

400 g potatoes (mainly waxy)

800 g spelt flour

125 ml milk

280 ml water

¾ cube of yeast

a pinch of salt

3 tbsp olive oil

1 Sachet **spermidineLIFE® Boost+**

Topping:

100 g potato slices (sliced thinly)

1 spring onion

75 g pesto

salt & pepper

1-2 panicles of cherry tomatoes

some olive oil

fresh herbs (rosemary, thyme, oregano,...)

Preparation

It is best to prepare the potatoes the day before: Wash and boil them with their skins. The next day, peel and press them through a potato ricer. Add the flour and knead briefly. Warm the milk and water slightly in a saucepan. Stir in one sachet of **spermidineLIFE® Boost+**. Crumble in the yeast and mix well. Add the liquid to the potato and flour mixture and knead into a smooth dough. Add salt and olive oil and knead well again. Cover the dough and leave it to rise at room temperature for at least one hour.

In the meantime, prepare the toppings: Clean the spring onion and cut into fine rings. Wash and halve the tomatoes. Spread some pesto, salt and pepper and olive oil on top. Top the focaccia with fresh herbs and bake in a preheated oven at 220 °C hot air for around 30 to 35 minutes until crisp. Roll out the dough into an oval or rectangular shape on a floured work surface (not too thin!). Place the dough on a baking tray lined with baking paper or in a baking dish brushed with olive oil. Top the focaccia with potato slices, spring onions and tomatoes.

Serve with a well chilled apricot juice with a little lemon juice, sparkling water and a sachet of **spermidineLIFE® Boost+**.

