



# From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGAN

## Rosemary Focaccia

### OVERVIEW

Prep Time: 1.5 hours

Total Time: 2 hours

### INGREDIENTS

5 cups flour

1 cup olive oil

1 Tbsp. yeast

1¾ cup warm water

1 tsp. sugar

1 tsp. salt

2 sprigs fresh rosemary (chopped)

### DIRECTIONS:

1. Add yeast to warm water and allow to activate (approximately 10 minutes).
2. Combine flour, sugar, and salt. Add olive oil to yeast water and combine with flour mixture in a stand mixer.
3. Mix in stand mixer at a medium-low speed until ball forms.
4. Place dough in greased mixing bowl and cover with a damp towel to proof (approximately 30 minutes).
5. Dock dough and stretch to fit pan (recipe intended for a large 12" x 20" pan). Cover with towel to proof (approximately 20 minutes).
6. Gently press finger tips in dough to indent surface. Brush surface with olive oil and sprinkle with chopped rosemary and salt.
7. Bake in 400 °F convection oven for 15–20 minutes until golden brown.

