

# Basil and Tomato Focaccia

## Ingredients:

1 tablespoon (1 package) active dry yeast  
1½ cups warm water  
2 tablespoons olive oil  
½ cup minced fresh basil or ¼ cup dried  
½ cup minced sun-dried tomatoes marinated in oil  
Approximately 3 cups all-purpose flour  
1 teaspoon salt  
½ cup olive oil  
Coarse (kosher) salt  
Freshly ground black pepper

## Directions:

Sprinkle the yeast over the warm water in a large bowl. Stir to dissolve the yeast and let stand for about 5 minutes. Stir in the 2 tablespoons oil, basil, and tomatoes. Stir in the first 2 cups of flour along with the 1 teaspoon salt, then knead in the last cup or so. Knead on a well-floured board for about 8 minutes, until the dough is very soft and elastic but not sticky.

Place the dough in a lightly oiled bowl, turning to coat the entire surface of the dough with oil. Cover and let rise in a warm place for about 1 hour.

Preheat oven to 475° F. Lightly dust 2 baking sheets with cornmeal.

On a very lightly floured board, roll the dough into a long log, 2 to 4 inches in diameter. Cut the log into 6 to 8 equal-size pieces. By stretching and patting, form each piece of dough into a flat circle about 6 inches in diameter. Place on the prepared baking sheets. Generously brush each focaccia with the ½ cup oil. Sprinkle with coarse salt and pepper. Bake for about 15 minutes, until golden brown.

The focaccias are best served hot from the oven.