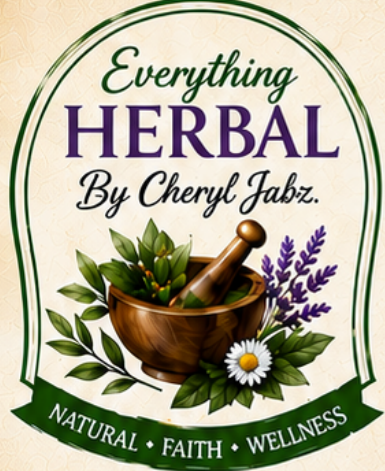




Garlic Herb FOCACCIA



* A TASTE OF ITALY *

Crispy on the outside, soft and airy inside, this Italian classic is infused with garlic, herbs, and olive oil. Perfect as a side, for sandwiches, or served warm with soup or salad!

God's Recipe of Anointing Oil

Exodus 30:23–25 (KJV)

And thou shalt take the chiefest of the spices, even pure myrrh five hundred shekels, and of sweet cinnamon half so much, even two hundred and fifty shekels, and of sweet calamus two hundred and fifty shekels,

And of cassia five hundred shekels, after the shekel of the sanctuary, and of oil olive an hin:

And thou shalt make it an holy anointing oil, an ointment compounded after the art of the apothecary...

INGREDIENTS

- 4 cups all-purpose flour
- 1 packet (2 1/4 tsp) active dry yeast
- 1 1/2 tsp sugar
- 1 1/2 tsp salt
- 1 1/2 cups warm water (110°F)
- 1/4 cup extra virgin olive oil plus more for drizzling
- 4 cloves garlic, minced
- 2 tsp Italian seasoning
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1/2 tsp garlic powder
- Flaky sea salt, for topping
- Fresh rosemary, for garnish (optional)

INSTRUCTIONS

- 1 In a large bowl, combine warm water, sugar, and yeast. Let sit 5–10 minutes until foamy.
- 2 Add olive oil and salt. Gradually add flour and knead until soft and slightly sticky, about 5–7 minutes.
- 3 Place dough in a lightly oiled bowl, cover, and let rise in a warm place for 1–1 1/2 hours or until doubled.
- 4 Preheat oven to 425°F (220°C). Grease a large baking sheet or 9x13-inch pan with olive oil.
- 5 Punch down dough and transfer to prepared pan. Stretch dough to fit the pan. Dimple with your fingers.
- 6 In a small bowl, mix olive oil, minced garlic, Italian seasoning, rosemary, thyme, and garlic powder.
- 7 Brush the mixture evenly over the dough. Drizzle with additional olive oil and sprinkle with flaky sea salt and fresh rosemary.
- 8 Bake for 20–25 minutes or until golden brown and fragrant.
- 9 Cool slightly and slice. Serve warm and enjoy!



Made with Love & Simple Ingredients

Olive Oil • Garlic • Herbs
Fresh Rosemary • Sea Salt
A Touch of Italy
Straight from the Heart!

PERFECT WITH:

- ♥ Tomato Soup
- ♥ Caesar Salad
- ♥ Grilled Chicken
- ♥ Antipasto
- ♥ Olive Oil & Balsamic Dip

DID YOU KNOW?

Focaccia comes from the Latin word "focus" meaning hearth. It was traditionally baked over hot stones and seasoned simply with herbs and olive oil.



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