



From Florence – Enoteca Toscana

Red Grape Focaccia

A popular flatbread in Tuscany on wine and cheese plates

5-1/2 to 6 cups all-purpose flour, divided
2 envelopes Platinum Superior dry yeast
1/2 teaspoon granulated sugar
2 teaspoons sea salt
2 cups warm water (120 to 130 degrees F)
5 Tablespoons olive oil, divided
12 ounces red seedless grapes
Coarse sea salt for sprinkling

In a mixing bowl, mix 3 cups flour, dry yeast, sugar, and salt. Heat water to 120 to 130 degrees F, add to dry ingredients and 2 Tablespoons oil; mix until smooth.

Add remaining flour slowly until soft dough starts to form; knead remaining flour until dough is soft, smooth and elastic.

Place in foil lined 13x9 inch greased baking dish; turn over to coat dough; cover; let rise about 30 minutes to 1 hour.

Meanwhile remove washed grapes from stems; let dry on paper towels. Grease 11x17 inch rimmed baking pan, line with sheet of parchment paper. Drizzle with 3 Tablespoons olive oil; spread over parchment.

Flip dough out into prepared 11x17 inch baking pan. Use fingertips to stretch dough until it covers the bottom of baking pan. Distribute grapes in rows over the dough, pushing them in slightly. Lightly cover with plastic wrap; set aside in warm place to rise for 35 minutes to 1 hour or puffy.

Preheat oven to 500 degrees F.

Lightly brush dough with olive oil; sprinkle with salt. Place pan in oven; lower temperature to 450-degree F; bake for 10 minutes. Rotate pan, continue baking 10 to 15 minutes or focaccia turns light golden brown. Remove from oven; transfer to wire rack. Carefully peel off parchment. Cool for at least 20 minutes before slicing and serving.

Recipes Inspired by Cathy Mantuano and Tony Mantuano in Wine Bar Food, 2008

Cook's Note: The original recipe used traditional dry yeast and procedure; I used Red Star Platinum Superior Dry Yeast and a quick mix procedure.

About the Recipe: When it's grape harvest time in Tuscany, this recipe is perfect to use for wine and cheese plates. The crust is very crisp and chewy, and the inside is pillow soft. Cut the slices into small squares with a grape in the center. They will also make fantastic mini sandwiches with your favorite meat or vegetable filling.