



Garden Fresh Cherry Tomato Herb Focaccia

Imagine juicy fresh cherry tomatoes in a crunchy warm baked bread

Bread Dough:

- 1 cup unbleached all-purpose flour
- 1 cup bread flour
- 1 (1/4 ounce) package platinum superior dry baking yeast
- 1/4 teaspoon (each) onion powder; garlic powder
- 1 cup warm water (120°F - 130°F)
- 1/2 teaspoon granulated sugar
- 2 Tablespoons grated Parmesan cheese
- 1 teaspoon salt
- 1 teaspoon Italian seasoning
- 1 cup and 2 Tablespoons bread flour, divided or as needed

Fresh Cherry Tomato Topping:

1-1/2 Tablespoon olive oil as needed
1 Tablespoon grated Parmesan cheese
1/2-pound assorted multi-colored cherry tomatoes, halved
2 Tablespoons fresh minced rosemary
1/4 cup fresh oregano leaves
1/4 cup olive oil as needed, divided
1/2 to 1 teaspoon flaked sea salt as desired

Garnish: Fresh parsley sprigs as desired

Combine the Dry Ingredients: In the bowl of a stand mixer fitted with paddle, combine 1 cup all-purpose flour, 1 cup bread flour, dry yeast, onion powder, and garlic powder. Set aside.

Warm the Water: Microwave water mixed with sugar on high heat for about 30 to 45 seconds or until 120°F-130°F. Beat warm water into flour mixture about 3 minutes to form a thick batter.

Knead the Dough: Switch to the dough hook; mix in Parmesan cheese, salt, and Italian seasoning. Gradually add enough flour until dough forms a soft, but not sticky, dough.

Rising the Dough: With floured hands, form into smooth ball. Place dough in an oiled bowl; turn dough to coat it with the oil; cover bowl lightly with plastic wrap; set aside to warming drawer or warm place for about 1 hour and doubled in size.

Before Baking: Preheat oven to 425 degrees F. Spread 1 Tablespoon olive oil evenly over the bottom of a 9x13 inch baking pan.

Place Dough in Baking Pan: Turn dough onto lightly floured counter; stretch dough into about 9x13 inches. Evenly press dough into greased 9x13-inch baking pan. Loosely cover with plastic wrap; rise in warm place for about 45 minutes.

Add Bread Topping: Lightly sprinkle the dough with Parmesan cheese; dimple the focaccia with your fingers; insert one half tomato into each hole; sprinkle with minced fresh rosemary and oregano leaves; drizzle about 2 Tablespoons olive oil over the dough.

Bake Bread: Bake in preheated 425-degree oven for about 25 minutes or bread is golden brown and cooked through. Remove from oven; brush or drizzle warm bread with about 2 Tablespoons olive oil and sprinkle with flaked sea salt Let cool before slicing.

To Serve: Cut bread into squares; place on serving platter. Garnish platter with fresh parsley sprigs. Serves: about 6 to 12

About the Recipe: Focaccia is one of the most popular Italian breads and is eaten all day long in Italy. It can accompany pasta, soup, or dinner dishes. In fact, it is sometimes dunked into cappuccino, used to make sandwiches, or taken to the beach as a snack. This recipe highlights those fresh multi-colored cherry tomatoes that are full of sweetness and popping delicious. Don't forget to use quality olive oil generously. The flavor is a winning combination.