



Focaccia



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TOTAL TIME

2h



DIFFICULTY



SERVINGS

3 persons

INGREDIENTS

DOUGH

- 300g Wheat flour
- 200ml Water
- 1 tsp Salt
- 1/2 sachet Saf-Instant yeast 11g
- 1/2 tbsp Sugar
- 2 tbsp Coconut oil

TOPPING

- 2 tbsp Olive oil
- 2 cloves Garlic
- Herbs to taste
- 1 medium Tomato
- 1/2 medium Onion
- 2 Chilli



FEATURED PRODUCT



- 1** Pour the lukewarm water into a small mixing bowl and mix in the yeast.
- 2** Add the flour, salt, sugar and coconut oil. Mix until the dough has an even consistency.
- 3** Knead for 5 minutes.
- 4** Shape the dough into a ball. Cover and leave to rest for 30 minutes.
- 5** Grease the edges of a baking tray with olive oil.
- 6** Put the dough on the baking tray and leave to rise for 45 minutes.
- 7** Spread the olive oil over the dough. Make holes in the top of the dough with your fingers.
- 8** Add the topping.
- 9** Bake in the oven preheated to 210°C for 20 to 25 minutes.