

Potato and Rosemary Focaccia



PREP TIME: 20 MINUTES
+ PROVING TIME
COOKING TIME: 40 MINS
SERVES: 12

INGREDIENTS

DOUGH

¾ cup (180ml) tepid water
2 teaspoons fast-action yeast
½ teaspoon caster sugar
½ cup **Spud Lite potatoes**,
mashed (approx. 150g
peeled potato)
2 ⅓ cups (350g) plain flour
⅓ cup parmesan
1 teaspoon salt flakes
¼ cup olive oil

TOPPING

200g **Spud Lite potatoes**,
thinly sliced
¼ cup olive oil
3 cloves garlic, thinly sliced
1 pink shallot, halved and
thinly sliced
2 tablespoons rosemary leaves
Salt flakes

METHOD

Step 1

In a small mixing bowl combine water, yeast and sugar together, stirring to combine. Leave to stand for 10 minutes or until mixture begins to bubble.

Step 2

In the bowl of an electric stand mixer combine potato, flour, parmesan, salt and oil, mixing to combine. Add yeast mixture, mixing to combine. With the electric mixer on 3-4 knead dough for 10 minutes or until it becomes smooth and elastic. Place dough in a lightly oiled bowl and cover with plastic wrap. Set aside to double in size, approximately 1 hour.

Step 3

Preheat oven to 230°C (210°C fan-forced) and lightly oil a rectangular oven proof dish 20cm x 30cm.

Step 4

For the topping, place sliced potato in boiling water for 5 minutes and refresh under cold water. Heat 1 tablespoon olive oil in a non-stick frying pan over a medium heat. Add sliced garlic and shallots, cook for 3-4 minutes or until shallots are soft. Remove from heat and allow to cool, before mixing gently with cooked potato. Set aside until required.

Step 5

Remove dough from bowl and with lightly oiled hands push dough into prepared pan and using finger tips create deep indentations. Evenly scatter potato mixture over the top, followed by rosemary sprigs. Cover and leave to rise until doubled in size, approximately 1 hour.

Step 6

Remove plastic wrap and drizzle over the top with remaining 2 tablespoons olive oil and season with salt flakes. Place in preheated oven for 30 minutes or until bread and potatoes are golden, and the base sounds hollow when tapped.

Step 7

Serve warm or at room temperature.

**SPUD
LITE
TIPS**

The addition
of mashed
potato in the
dough, means
this bread will
not dry out!

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