

NOT YOUR AVERAGE GARLIC BREAD: GARLIC, ROSEMARY AND RED ONION FOCACCIA

INGREDIENTS

3 1/2 cups all purpose flour
1 tablespoon instant yeast
3 tablespoons oil
2 tablespoons honey (or sugar)
1 1/2 teaspoons salt
1 cup water, slightly above room temperature
2 or 3 garlic cloves
Fresh rosemary
3 tablespoons oil
1 small red onion, thinly sliced
coarse sea salt

DIRECTIONS

Oil a very large work bowl, for letting the dough rise.

If you store your yeast in the refrigerator, bring to room temperature before use. Using your food processor or stand mixer with a dough hook attachment, mix together flour and yeast. Add the oil, honey and pulsate. Add the warm water and continue to mix until the dough forms into a ball. If it won't ball up, add water one tablespoon at a time until it does. If it's too batter-like, add a little more flour. Let the stand mixer or food processor run for a minute or two after the dough comes together.

Sprinkle a little flour on the counter and transfer the dough. Knead for a minimum of 5 minutes; 7-8 minutes is even better. Oil the dough and place in your oiled work bowl to rise. Set in a warm place for 1 to 1 1/2 hours, punching it down at least once, until the dough doubles in size.

Using a mortar and pestle, smash together sea salt, garlic and rosemary. Transfer it to a bowl and mix in olive oil. Slice your red onion.

Preheat oven to 400F. Knead dough into shape (I make mine flat/roundish, like a really thick Frisbee, but you can also make it square or put it in an 11x13 brownie pan) and place on a cookie sheet lined with parchment or silpat. Using your fingers, poke a dozen or so holes in the dough, careful not to go all the way through. Slather on the garlic and rosemary mixture, including the oil. Place onion slices on top and sprinkle with additional sea salt. Let the dough rest (not in the oven) for 15-20 minutes.

Bake for 20 minutes or until the bread is golden brown. Remove to a cooling rack. Can be served warm out of the oven, or keeps for about 2 days.