

Panasonic Cooking

Rosemary Garlic Focaccia Bread

Deliciously simple and tasty traditional Italian bread that makes the perfect accompaniment to all pastas and salads!

Ingredients:

1 cup (250 ml) water

2 tbsp (30 ml) olive oil

2 1/2 cups (360 g) all purpose flour

1 tbsp (15 ml) sugar

1 tsp (5 ml) salt

2 tsp (10 ml) dry active yeast

1 tbsp (15 ml) olive oil

1 egg

2 cloves garlic, chopped

1 tbsp (15 ml) rosemary

Black pepper

Directions:

1. Using a stand mixer and dough hook, combine all ingredients in the bowl. Start with the wet ingredients first then place the dry on top. Mix on low speed for 7 minutes. Remove from the bowl, form into a tight ball and place in the multi cooker pan. Cover with a damp tea towel, and allow to rise for 50 minutes. This dough can be made by hand as well. Combine all ingredients in a bowl. Place the dry ingredients in first, make an indent in the flour and pour in the wet ingredients. Mix the wet and dry together. Once the mixture comes together, it can be placed on a floured surface and kneaded by hand for 10 minutes. Place in the multi cooker pan, cover with a damp tea towel and allow to rise for 50 minutes.

2. Punch down the dough and reform into a ball. Whisk the egg and brush onto the dough. Spread the garlic, pepper and rosemary over the egg brushed surface. Place the dough, topping side down, into the multi cooker pan. Cover the dough, place in a warm area and allow the dough to rise for 45-55 minutes until the dough has doubled in size.

3. Place the pan into the multi cooker, press the Cake Setting, and press Start. On hearing the beep, remove the pan from the multi cooker, turn over onto a cooling rack and release the loaf.