



FINCH + FENNEL

Focaccia with Seasonal Rub

INGREDIENTS:

- 2 ½ c All Purpose Flour
- 1 Tbsp Yeast
- 1 ½ c Water
- 2 Tbsp Olive Oil (more for topping/coating the bowl)
- 4 Tbsp F+F Seasonal Rub

INSTRUCTIONS:

1. In a large bowl, place the yeast & pour in ¼ cup of warm water to activate.
2. Once bubbly & mixed into the water, add the flour, remaining water & the olive oil. Mix until combined (this will be a wet dough).
3. Let rest for 45 minutes at room temperature & then add 2 Tbsp of F+F Seasonal Rub.
4. Let rise overnight, or for at least 6 hours.
5. Once rested, let the dough come to room temperature before preheating the oven to 375°F.
6. Transfer the dough into a pan & drizzle olive oil over the top. Sprinkle the remaining 2 Tbsp F+F Seasonal Rub over the top & press down to create divots for the olive oil to rest in.
7. Let the dough rest in the pan for 30 minutes or until you see a slight rise or about doubled in height.
8. Bake at 425°F for 20-30 minutes until golden brown & baked through.



Enjoy!

