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Recipe number twenty

In Liguria this bread is called focaccia. From the island of Elba comes the name schiaccia, or schiaccina. That is what we call it here in the Maremma too. I was given my recipe by a friend, who had it from a German cook ... and then we changed it to suit our own taste!

Schiaccia – Focaccia, the miracle bread!

Ingredients for a tray of 35 × 40 cm
(a normal domestic oven).
For a round cake tin take
half the quantity.

700 g flour sift.
650 g water, lukewarm
20 – 25 g fresh yeast dissolve well in part of the water.
3 tbsp olive oil and
about 15 g salt (that is 1 tbsp) mix with the water and the yeast water. Either by hand or with the whisk of a mixer – the dough is unusually runny.

You can vary the dough by adding, as you like:
about 40 g black olives stoned and roughly chopped, or
4 tbsp walnuts chopped, or
2 tbsp rosemary finely chopped, or
onions steamed.

Leave the dough covered to rise for 2 hours. Line the tray with overlapping baking paper and oil it lightly. Put the dough on the paper as a flat round.

Oven preheat to 220 degrees, then slide the tray in.
Reduce the temperature to 180 degrees and bake the bread for 30 minutes.
Take out the tray, put the bread without the paper on the oven rack and bake for another 10 – 15 minutes until it is golden brown all over.
Only cut the schiaccia into pieces once it has cooled.

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«A creative regular guest tried our schiaccia, topped it with walnuts and small tomatoes as well and sent us the photo. »

VERONICA'S TIP:

We usually take two thirds white flour and one third wholemeal. It is good with white flour alone, of course. Just mix as the mood takes you! And if you have baked too much for once, freeze what is left. Later, warm it through for about 6 minutes at 180 degrees, but let it cool again before cutting.