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Recipe number eighty-two

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Focaccia con stracchino e patate
Focaccia with stracchino and potatoes

for one large tray of a domestic oven

300 g	**milk**	Warm the milk slightly and dissolve the yeast in it.
6 g	**fresh yeast**	Put it into a bowl,
200 g	**fine white flour**	stir in the flour with a spoon and mix in the salt.
200 g	**Manitoba flour (or white flour)**	
10 g	**salt**	Line the baking tray with baking paper. Spread the dough on the tray at once with lightly oiled hands and leave it to rise for two hours – covered with a cloth.
250 – 350 g	**potatoes**	In the meantime cut the peeled potatoes very finely with the mandoline and cook them in a steamer basket.
125 g	**stracchino or another soft spreadable cream cheese**	If necessary, thin the cream cheese with a little cream so that it spreads. When the dough has risen nicely, spread the cheese over it. Spread the potato slices on top, scatter a few rosemary needles over them and drizzle a little olive oil over it.
	rosemary	

Bake at 200 ° in the preheated oven for about 20 to 25 minutes. Cut it into pieces while still lukewarm and serve.

VERONICA'S TIP

The focaccia tastes best absolutely fresh. Make the stated quantity (or half of it) once. After that, adjust the amount to suit your own needs.

The focaccia is good without cheese and potatoes too. Then it is really quick: stir the dough together, leave it to rise, bake and enjoy.

Other possible flavours: chopped olives, halved cherry tomatoes, a little gorgonzola, and whatever you find in the fridge ...