

## **Rosemary Focaccia**

Adapted from, Lauren Chattman

Here is a positively delightful Italian style flatbread that is soft, moist and has a bit of a lift which makes it perfect for splitting and using for sandwiches. The secret ingredient is the bit of mashed potato.

1 baking potato, about ½-pound, peeled and sliced into chunks  
1 cup warm water  
1¾ teaspoons active dry yeast  
3½ cups all-purpose unbleached flour  
2 teaspoons salt  
1 Tablespoon extra virgin olive oil

### Topping

3 sprigs fresh rosemary  
2 Tablespoons extra virgin olive oil  
1 teaspoon salt

1. Place the potato in a medium saucepan and cover with water. Bring to a boil, turn down the heat, and simmer until tender, about 15 minutes. Drain, mash with fork or potato masher and let cool completely.
2. Proof the yeast in the water and let stand for five minutes. Add flour, salt, olive oil and potato and mix and knead well.
1. Cover dough in bowl and let rise until doubled, about 1½ to 2 hours (or let rise in the refrigerator overnight).
4. Spray the bottom of a rectangular pan with nonstick cooking spray, or use parchment. With moistened hands, flatten out the dough and press into the pan. Lightly sprinkle the top of the dough with flour, and drape plastic wrap over it. Let rise about 30 to 60 minutes.
5. Preheat oven to 425 degrees. Just before baking, dimple the dough with fingertips, at about 2-inch intervals. Tear off little pieces of rosemary and poke some into indentations. Drizzle the dough with olive oil and sprinkle with salt.
6. Bake until bottom is golden brown and crisp and top is golden. (Time can vary, check after ten minutes.)
7. Remove bread from pan onto a wire rack to cool.

Enjoy!