

POTATO FOCCACIA

Yield: 1 – ½ sheet OR 2 – 8" rounds

1 ½ oz.	Yeast, compressed
14 fl.oz.	Water
1 lb.	Potato, mashed (Russet)
2 oz.	Oil, olive
½ oz.	Salt, kosher
2 lb.	Bread Flour

Topping Ideas:

Roma Tomatoes
Caramelized Onions
Roasted Garlic
Grated Parmesan Cheese (or other cheese)
Kalamata Olives (pitted)
Sun dried Tomatoes (re-hydrated)

- Dissolve yeast in water.
- Add olive oil.
- Add potato and some bread flour.
- Add salt and bread flour to achieve a dough that can be turned out onto the bench and knead for 8 – 10 minutes.
- Let rest covered until double in size.
- Punch down and form into a half sheet pan coated with olive oil.
- Proof if necessary and wash with oil.
- Wash the toppings to keep from burning, or par-bake the focaccia and add toppings.
- Bake at 375°F until done.