

## Focaccia With Rosemary, Olives And Herbal Salt - Začimbna Sol!

### Ingredients:

Difficulty: Medium  
(makes 1 large bread)

#### For dough:

3.5 dl + 5 tsp (or 1 1/2 cups) very warm water (but not boiling)  
2 tsp active dry yeast  
2 tbsp olive oil  
2 tsp dark syrup (or maple syrup)  
1 tsp salt  
1 lt (4 cups) strong bread flour (in Finnish: hiivaleipäjauho)

#### For topping:

5-6 sprigs of rosemary  
about 35 black olives, pitted  
generous pinch of herbal salt to spread to the whole bread surface\*  
drizzle of olive oil

\*Read the text in the blog post for the herbal salt.

### Instructions:

1. To make the bread dough, follow the instructions 1-8 of my focaccia recipe in this link: <https://mydearkitcheninhelsinki.com/2018/03/26/vegan-monday-focaccia-with-basil-and-olive-oil/>
2. Prepare an oven tray with a baking paper on top. Spread breadcrumbs generously on the baking paper. Put the bread dough on the breadcrumbs and using your hands, give a rustic shape by spreading the dough a little. You can make a round shape or a rustic rectangle shape as I did.
3. Cover the dough with stretch film or wet kitchen towel and let it proof for 20 minutes while the oven is heating.
4. When it is ready, put the toppings: I like to put a few sprigs of olive oil as a whole and then spread the rest in pieces. When you put rosemary on top of the dough, press it a bit with your fingers so that it goes well into the dough.
5. Put olives in between rosemary pieces as you like, again pressing with your fingers to keep them well inside the dough.
6. Spread the herbal salt generously on top.

7. Drizzle the surface of the bread with olive oil. Put in the oven, in medium rack, and bake for 30 to 35 minutes, until the surface is nicely (but not too) browned.

8. Take out of the oven and let it rest for just a couple of minutes. Drizzle again with olive oil and transfer to a wire rack to cool down. Enjoy your focaccia with your lunch / dinner, or just by itself!