

# Rosemary Focaccia



**Corbion**  
*Keep creating*



*Ancient grain focaccia bread with rosemary, red onion and Maldon salt.*

## Instructions:

### Ingredients

	lbs.
Novel™ Grain Bread	100.0
Yeast	8.9
Water, 110° F	102.6
Patent flour	97.0
Kosher salt	2.2
Olive oil	10.7
Rosemary, fresh, stemmed	20.7
Red onion	21.1
Maldon salt	1.9

**Total:** **365.1 lbs**

*Makes 182 loaves*

## Procedures:

1. Whisk together yeast and water to combine. Let rest for 7-10 minutes
2. Add yeast mixture to mixing bowl of stand mixer
3. Add base, flour, Kosher salt, and 2 tablespoons olive oil on top of the water
4. Mix on low speed with dough hook for 2 minutes, then medium speed for 7-9 minutes, or until gluten has properly developed
5. Allow dough to proof until doubled
6. Shape dough so it fits into a 10" cake pan
7. Top with additional olive oil, spread over the top, then add rosemary and red onion
8. Allow to proof until doubled
9. Sprinkle with Maldon salt
10. Bake at 375° for 30-35 minutes or until golden brown

## Novel™ Grain Bread ingredients

Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whole grain triticale flour, triticale flakes, organic whole grain buckwheat flour, wheat gluten, salt and 2% or less of each of the following: brown teff seeds, chia seeds, flaxseed, kamut flakes, millet, organic amaranth, malt powder (dried corn syrup, barley malt extract), vinegar, sugar, acetic acid, lactic acid, calcium lactate, malted barley flour, enzymes.