

THE RECIPE

Libum

CULTURE

14_08_2021



This is a cheese focaccia baked on stone.

Ingredients (serves 4)

200g flour

100g water

50g extra virgin olive oil

250g stracchino

20g table salt

Preparation

Place the flour in a bowl; add the water in which you have dissolved the salt and start mixing with a fork, adding the oil in a trickle. Transfer the mixture to the pastry board and knead until it is soft, smooth and homogeneous.

Make it into a ball, wrap it in cling film and leave to rest at room temperature for an hour.

Divide the dough into two halves, one slightly larger than the other. Leave the smaller piece covered and roll out the other with a rolling pin, with continuous movements from bottom to top, turning the dough a quarter of the way round each time, and continuing to dust gently with flour. Continue until the pastry is one millimetre thick.

Place the pastry in a round baking tin, preferably aluminium and with slightly raised edges, and grease with oil using your fingertips. The pastry should overlap the edges. Spoon the stracchino all over the surface of the base at regular intervals.

Roll out the remaining pastry and place it on top of the stracchino; trim off any excess and seal the edges by folding them in with your fingers. Then with your index finger and thumb pinch small "tears" across the surface to allow steam to escape, prevent the focaccia from swelling, and allow small parts of melted cheese to escape.

Place in the oven, heated to 250°C, preferably with a refractory stone at the base: 10/15 minutes will be enough depending on the pan and the oven. Cut into wedges and serve the cheese focaccia piping hot.