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focaccia provençale

with PDO huile d'olive de Provence

For 6 servings:

- 500g flour
- 12g fresh yeast
- 1 tbsp **PDO huile d'olive de Provence**
- 360 ml water
- 1 tsp salt

Garnish:

- 2 tbsp water
- 4 tbsp **PDO huile d'olive de Provence**
- 8 anchovy fillets
- 15 plum cherry tomatoes
- Some **PDO olives de Nice (black olives)**
- 30g brousse cheese

Mix the fresh yeast with 100ml warm water and 50g flour. Leave to stand in a warm, draught-free place for 30 minutes. Place the remaining flour in a bowl and mix in the salt. When the yeast/flour/water mixture has puffed up (bubbles will appear), add to the flour with 1 tbsp of olive oil and the remaining water. Mix and knead for 5 to 6 minutes. Place a damp cloth over the dough and leave to rise in a warm place for 1.5 hours. When the dough has risen, place it in an ovenproof dish. Mix 2 tablespoons of olive oil and 2 tablespoons of water together and brush the dough with this mixture. Leave to rise for 30 minutes. Preheat the oven to 210°C. Mix the anchovies with 2 tbsp of olive oil. Brush the dough with this mixture. Wash and halve or quarter the cherry tomatoes. Place them on the focaccia (pushing gently into the dough). Arrange some **PDO olives de Nice** and a few pieces of the brousse cheese on the focaccia dough. Place in the oven for 10 to 15 minutes and check it is cooked. Serve warm as an aperitif or as a starter with a salad.



Preparation: 25 min
Cooking: 15 min
Resting time: 2h30

What about the olive oil?

We advise you to use an intense-tasting **PDO huile d'olive de Provence** for its aromas of fresh grass, raw artichoke sometimes rounded off with banana, hazelnut, fresh almond and tomato leaf.

You can also use one of these **PDO olive oils**: Vallée des Baux-de-Provence, Nîmes, Aix-en-Provence, Corse - Oliu di Corsica.

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