



Sweet peach & raspberry focaccia

with PDO huile d'olive de la Vallée des Baux-de-Provence

Serves 6:

For the dough:

- 500 g T55 flour
- 370 ml water
- 6 g dry baker's yeast or 18 g fresh yeast
- 50 g golden or soft brown sugar
- 10 g salt
- 3 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence**
- 1 tsp vanilla extract or lemon zest (optional)

Topping:

- 2 to 3 ripe peaches
- 100 g fresh or frozen raspberries
- 2 to 3 tbsp soft brown sugar
- 2 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence**
- Few fresh rosemary leaves, basil

Finishing touches:

- A drizzle of honey or agave syrup
- A small sprinkle of fleur de sel

Preparation: 20 min
Cooking: 20 min
Resting time: 3h30

Prepare the sweet focaccia dough:

Combine flour, sugar, salt and yeast in a large bowl. Add water at room temperature, olive oil and vanilla or lemon zest. Knead until you have a sticky dough. Leave to rise for 2 hours until the dough has tripled in volume.

Turn the dough onto a floured work surface. Spread it out in a baking dish lined with baking paper. Pour a drizzle of olive oil over the dough and use your fingers to form craters.

For the fruit topping: cut the ripe peaches into thin wedges. Spread the peach slices and raspberries over the surface (you could also add the raspberries just for the last 5 minutes of the cooking time so that they are barely cooked). Sprinkle the focaccia with soft brown sugar, add 2 tablespoons of olive oil, a little water and possibly a few rosemary leaves. Leave to rise again for 90 min at room temperature.

Cook for 20 to 25 minutes at 200°C (you may prefer to cook the dish under the grill for the last 3 minutes). After taking it out of the oven, drizzle with honey or agave syrup, and sprinkle with fleur de sel and fresh basil (optional).

What about the olive oil?

We advise you to use an intense-flavoured PDO huile d'olive de la Vallée des Baux-de-Provence for its aromas of freshly-cut grass, apple, almond, raw artichoke, fresh hazelnut and tomato leaves.

You can also use one the following PDO olive oils: Aix-en-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.

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