

Focaccia Bread

Yield: 10 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/rhodes-across-italy-focaccia-recipe>

Ingredients:

- 5 cups bread flour
- 2 teaspoons salt
- 2 teaspoons instant yeast
- 6 tablespoons olive oil
- 2 cups water at room temperature
- olive oil Extra, for greasing the pan
- olive oil Herb, recipe below
- 2 cups olive oil
- 1 cup chopped fresh herbs any combination of basil, parsley, oregano, tarragon, rosemary, thyme, cilantro, savory, and sage - OR - 1/3...
- 1 tablespoon coarse kosher salt
- 1 teaspoon ground black pepper
- 5 garlic cloves minced

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 51 grams
3. Fat: 57 grams
4. Fiber: 1 grams
5. Protein: 8 grams
6. SaturatedFat: 8 grams
7. Sodium: 1200 milligrams

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