

# MUFFALETTA FOCACCIA

*This savory focaccia makes a great side dish to a pasta feast, or as an afternoon snack with a glass of bubbly.*

**1 lb. 1 oz. Bread flour**

**2 1/2 tsp. Salt**

**1 tsp. Instant yeast**

**1 3/4 C. Water, warm**

**1 Tbsp. + 2 tsp. Olive oil**

**2 C. Mortadella ham, diced**

**1 C. Black olives, chopped (preferably oil-cured)**

**1 C. Roasted red pepper, chopped**

**1 Bu. Rosemary, chopped**

**Flake Salt**

In a large bowl, mix dry yeast, flour and salt. Stir in warm water until incorporated then stir in the olive oil. Allow the dough to rest in the bowl, covered with plastic wrap for one hour.

After the initial rest, fold the dough onto itself a third at a time. Do this every 20 minutes, for a total of three times. Cover and let proof in your refrigerator for about 18 hours.

When you're ready to cook, remove from the refrigerator and roll into a tight ball and transfer into an oiled 9 x 11 pan. Proof for about 2 hours and preheat your oven to 500 degrees Fahrenheit. Once proofed, push dough to corners of the pan and use your fingers to create dimples. Top with mortadella, olives, red peppers, rosemary, and salt. Put the pan in the oven and bake for about 30 minutes until done.