

CRANBERRY AND FETA FOCACCIA



Preparation : 15 min - **Resting :** 2 min - **Cooking :** 45 min - **Equipment :** -

Ingredients : 8

- FOR THE FOCACCIA: - 500 g strong white bread flour - 1 tsp salt + extra for sprinkling - 1 tsp sugar - 14 g quick yeast (2 sachets) - 2 tbsp olive oil + extra for greasing and drizzling - 300 ml water - FOR THE TOPPING: - 150 g cranberries - 3 tbsp pure maple syrup - 1 tbsp finely chopped shallots - ½ tsp chopped dry thyme - 130 130g feta

1. Preheat the oven to 220°C.
2. Fit the dough blade to the main bowl and add in the water and oil. Press PULSE for 3 seconds then add in the salt, sugar, yeast and flour. Press AUTO and knead until a dough ball forms, approx. 1 minute.
3. Remove the dough and place in a bowl to rise until doubled in size.
4. Once doubled, lightly grease a large, flat baking tin and flatten the dough into the tin — pushing into the corners. Leave to rise in a warm area for 1 hour.
5. Using a wooden spoon, press dimples into the dough, touching the bottom of the tray each time. Drizzle with oil and sprinkle with salt.
6. Bake in the oven for 20 minutes or until starts to brown.
7. In a pan, add the cranberries, maple syrup, shallot, thyme and salt. Simmer over a high heat until the mixture is bubbling, stirring often. Once the mixture has thickened and the cranberries have broken down,

remove from the heat.

8. Spread the hot cranberry mixture over the focaccia evenly and top with feta.

9. Bake until the cheese is softened – approx. 8 minutes.

10. Cut into 8 wedges and serve.

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