

## Focaccia bari-style *(Pizza & friends)*



### Preparation

Dissolve the yeast in the tiepid water, then add the sugar. Make a dough from the flours, mashed potatoes, salt and yeast/ water mix. Knead for 5 minutes with your hands or with a kneader. Leave the dough to rise two hours at about 30°C until the dough has doubled its size. Cut the tomatoes into half, squeezing them softly. Sprinkle with salt, oil and oregan. Oil a large round baking pan with olive oil. Knock the dough. Arrange the tomatos evenly over the surface . Add the oil mixed with the seeds. Allow to rise again, then bake for 20 minutes at 220 °C.

### Tips

To enjoy your Bari focaccia at its best, we recommend serving it with a good Vermentino white wine.

### Trivia

The Bari focaccia is a specialty bread with ancient origins, with peoples such as the Greeks, the Carthaginians and Phoenicians all having it as a part of their diet.

### Information

**Preparation** 100 minutes

**Total Time** 25 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Strong flour** 250 grams

**Durum wheat flour** 250 grams

**Water** 300 millilitres (Tiepid)

**Sugar** 10 grams

**Salt** 10 grams

**Cherry tomatoes**

**Brewer's yeast** 10 grams

**Extra virgin olive oil** 30 millilitres

**Potatoes** (One boiled potato)