

## Focaccia with fried tomato (Appetizers)



### Preparation

Prepare a bread dough following our basic recipe and let it rise for 1 hour. Divide the dough into 4 pieces and roll them out into circles. Prick the dough with a fork, then coat it with plenty of oil and cover with a little whole sea salt. Let it rise again for 30 minutes. Bake for 30 minutes at 240°C. Cut the tomato into 3 cm thick slices. Prepare a tempura batter with Manitoba flour and water, making as many lumps in it as possible. Dip the tomato slices in the batter and fry in hot oil for 4 minutes, then drain and dry on kitchen paper. Slice the freshly baked focaccia and fill them with one or two slices of the fried tomato to make a lovely sandwich.

### Tips

Before dipping the tomato slices in the batter you could add some salt to make them give up some of their moisture, then dry them with kitchen paper. The batter, once fried, will thereby remain better attached to the slices.

### Trivia

The word 'focaccia' comes from the Latin 'focaccia', derived from the female noun 'focacius' meaning "baked" under the grill. Today it is also used to mean 'crushed'.

### Information

**Preparation** 90 minutes

**Total Time** 30 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Tomatoes** 200 grams (Ox heart tomatoes)

**Plain flour** 250 grams

**Water** 150 millilitres

**Yeast** 15 grams

**Strong flour** 50 grams

**Oil**

**Whole cooking salt**