



RECIPE | TOMATOES

TOMATO AND GARLIC FOCACCIA



95 min
PREP.

20 min
COOKING



6



easy

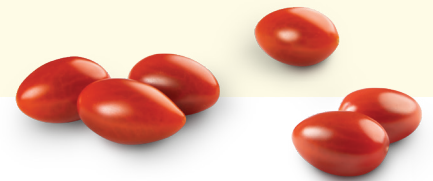
1 hr 55 min

INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 4 garlic cloves, thinly sliced
- 2 fresh rosemary sprigs
- 650 grams pizza dough
- 6 tbsp extra-virgin olive oil, divided
- 1½ tbsp kosher salt
- Flaky sea salt, for garnish

DIRECTIONS

- Grease a bowl with 1 tablespoon oil. Add in pizza dough and cover with plastic wrap until it doubles in size, approximately 20 minutes.
- Next, brush a baking sheet with 2 tablespoons of oil. Transfer the dough to the baking sheet and gently stretch the dough out the edges of the sheet. Then, cover sheet with plastic wrap and refrigerate for 1 hour.
- Preheat oven to 450°F. Remove plastic wrap from baking sheet and press oiled fingers firmly into the dough making dimples over the entire surface.
- Remove rosemary from stems and add to small bowl with 2 tablespoons oil, garlic, and rosemary. Mix well.
- Arrange tomatoes on top of the dough, pressing them down slightly. Drizzle over the oil mixture, and sprinkle with flaky salt.
- Bake the focaccia for 10 minutes, then drizzle with remaining oil. Continue cooking until dough is deep golden brown, about 10 more minutes.
- Transfer focaccia to a wire rack and let cool before cutting and serving.



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