

ROASTED GARLIC FOCACCIA BREAD

4-6 garlic cloves (roasted and chopped)
1 cup hot water
2 Tbsp. olive oil
1 Tbsp. salt
2 Tbsp. sugar
1 cup semolina flour (durham wheat)
2 cups white bread flour
2 Tbsp. Saf yeast
1 Tbsp. rosemary (dried)
kosher salt

Place all ingredients except the rosemary and kosher salt, in the Bosch bowl equipped with the dough hook. Turn on speed one and let knead while adding extra flour until the sides of the bowl are clean. Let knead 6 min. Roll out flat, brush with olive oil, and sprinkle with rosemary. Bake at 450 degrees F. on pizza stone for 6-8 min. Remove and sprinkle with kosher salt

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