




## Crispy Focaccia

 one loaf of focaccia

### INGREDIENTS

- 3 ½ cups all-purpose flour
- 1 1/2 teaspoon instant yeast
- 1 ¼ teaspoon kosher salt
- 2-3 cups of warm water,  
*approximately 95 degrees F*
- 3 sprigs rosemary, *roughly chopped*
- Flaky sea salt
- Extra virgin olive oil

### DIRECTIONS

1. **Add the flour, yeast and salt to a large bowl and mix well.** Add 2-3 cups warm water and mix well. The dough should have the consistency of thick pancake batter. Add more or less water, as needed. Cover the top of bowl tightly with plastic wrap or a damp towel. Make sure the towel or wrap do not touch the dough. The dough will double in size. Peek in about one hour and 30 mins.
2. **Once the dough doubles in size,** wet your hands so that the dough does not stick to your hands. Gather each edge of the dough and fold it towards the center. Cover the bowl again and let rise about 30 minutes.
3. **Prepare a baking sheet with 1-2 tablespoons of olive oil,** making sure to evenly coating the bottom and sides. A smaller pan will yield a thicker focaccia while a large one will yield a thinner focaccia. Turn the focaccia dough out on the baking sheet. With oiled hands, stretch the dough until it covers the whole pan. Let dough rest about 30 minutes in the pan.
4. **Preheat oven to 425 degrees.** Sprinkle the dough with rosemary, flaky sea salt, and a drizzle of olive oil. Make dimples in the dough with your hands. Bake for 45 minutes or so until golden brown. Using a metal spatula, lift the focaccia from the pan. Reheat in a 300 F oven if needed.





## Sicilian Pistachio Pesto



1 cup of pesto

### INGREDIENTS

- ½ cup pistachios, shelled, roasted, unsalted
- 2 cloves of garlic, peeled and roughly chopped
- 1-2 tablespoons drained capers
- 2 cups fresh mint
- 1-2 cups fresh basil
- Zest and juice of ½ to 1 lemon
- ¼-½ cup extra-virgin olive oil, to taste
- Grated Parmigiano-Reggiano, optional
- Kosher salt to taste

### DIRECTIONS

**In a food processor or a with mortar and pestle, combine the pistachios, garlic and capers until roughly chopped.** Add the mint, basil, lemon zest and lemon juice. While the food processor is running, slowly add the oil until the pesto has a spreadable consistency. Add grated Parmigiano-Reggiano, if using. Season with salt, if needed.

