Sun-Dried Tomato or Kalamata Olive Focaccia
(makes one ½ sheet pan) Preheat oven to 500 degrees

2 cups warm water (100- 105 degrees)
2 teaspoons active dry yeast
4 cups all purpose flour (1#3 oz)
2 teaspoons sea salt or 1 ½ teaspoons table salt
2 Tablespoons extra virgin olive oil
½ cup sun-dried tomatoes, diced or ½ cup Kalamata olives, chopped (½ oz.)
1 Tablespoon fresh rosemary, chopped
salt (coarse) and pepper to taste

Pour warm water into a large bowl. Sprinkle yeast onto warm water and stir until dissolved.

Add flour and 2 teaspoons salt. Stir until mixture forms a shaggy dough.

Add sun-dried tomatoes, or Kalamata olives and continue stirring dough until it forms a loose ball.

Cover bowl with plastic wrap and let dough rise in a warm place until double. *At room temperature it takes about 90 minutes. **In a home proof box it takes about one hour.

Grease a ½ sheet pan with ½ Tablespoon olive oil. Pour dough onto sheet pan. Brush ½ Tablespoon olive oil on dough. Dip fingers in remaining oil and press fingers into dough stretching dough to reach edges of pan. You should have small holes along the entire surface of dough. Drizzle on remaining oil and sprinkle on rosemary, salt, and pepper.
Let dough rise in a warm place until doubled, about 15 minutes in a proof box or 30 minutes on the counter.

Place focaccia in a 500 degree oven and turn down heat to 450 degrees. Bake for 15 -20 minutes or until surface is golden brown and bottom crust is golden.

*At this point dough can be placed in the refrigerator and removed the next day for baking. Bring the dough to room temperature (about 2 hours), shape, proof, and bake.
**Make a proof box at home by placing a large pot of boiling water in a cold oven. Place your bowl of dough into the warm oven and remove when the dough has doubled in size.
Kalamata Olive and Sage Fougasse
(makes 2 fougasse) Preheat oven to 500 degrees.

1 recipe Kalamata Olive dough
2 TB olive oil
2TB sage chopped
1 teaspoon corse salt

Make Kalamata Olive dough and cover tightly with plastic wrap. Let dough rise in the refrigerator overnight.

Take the dough out of the refrigerator and invert onto a lightly oiled cookie sheet. Divide the dough into two pieces. Let dough rest for about 10 minutes.

Take a piece of dough and gently form into a leaf shape (roughly 14 x 9) with your finger tips. Take a pizza wheel and make two rows of three slices down each side of the leaf.

Brush leaves with olive oil and pull apart the slits in the dough with oiled fingers, making big holes in the dough.

Sprinkle with sage leaves and salt. Let rest about 20 minutes on the counter, until the dough comes to room temperature.

Place leaves in 500 degree oven and reduce heat to 450 degrees. Bake 15 minutes or until leaves are golden brown.

If you are baking in a traditional two-rack oven with six levels, place pans on 2\textsuperscript{nd} and 4\textsuperscript{th} levels and bake leaves for 10 minutes. Then rotate pans from top to bottom to ensure even baking.
**Galettes**

**Galette Dough**  (makes two 10" round or four 7" round galettes)

2 ½ cups unbleached all purpose flour (11oz)
½ tsp. Salt
8 ounces of butter, cut into tablespoon size pieces
1/3-1/2 cup ice water

**Food processor method:**
Place dry ingredients into food processor and process 1 minute. Add butter and process until mixtures resemble cornmeal. Pour water through feed tube until dough holds together, but is not sticky. Dump dough out onto counter and divide in half, wrap with plastic and refrigerate 30 minutes to one hour.

**KitchenAid method:**
Place dry ingredients into mixer and mix on low speed one minute. Add butter and mix on #1 speed until mixtures resembles peas and cornmeal. Add water with mixer on speed #1 and mix until dough holds together, but is not sticky. Dump dough out onto counter and divide in half. Knead each piece about four times and wrap with plastic and refrigerate 30 minutes to one hour.
**Tomato Basil filling**  (makes enough to fill one 10" or two 7" galettes)

½ cup Mozzarella, shredded  
½ cup Monterey Jack or Cheddar or a combination of the two, shredded  
½ cup basil leaves, cut into chiffonade  
3 plum tomatoes cut into 1/4 inch slices  
2 TB cornmeal  
salt and pepper  
extra virgin olive oil  
kosher salt or sesame seeds for garnish  

Egg Wash  
1 egg, cracked and whisked with 1 TB milk  

For *one 10" galette*, roll dough into a 12" circle on lightly floured counter top.  
For *two 7" galettes*, roll dough into two 9" circles on lightly floured counter top.  

Pick up each disk and place on parchment lined cookie sheet.  
Brush with egg wash.  
Sprinkle cornmeal in center of pastry leaving a 2" border.  
In a separate bowl combine cheeses and basil then sprinkle this on the dough, leaving a 2" border.  
Lay on the tomatoes in a concentric circle, sprinkle with salt and pepper, drizzle with olive oil and fold in the sides of the dough until you have a loose circle with crimped edges.  
Take remaining egg wash and brush this on the outside of the galette.  
Sprinkle with kosher salt or sesame seeds.  

Bake at 400 degrees for 35-40 minutes.  

Let rest for 10 minutes before slicing.