

Pizza, Bread & Savory Pies

Focaccia

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Ingredients

extra virgin olive oil

salt

1 sprig of fresh rosemary

Tools

oven

baking stone

pizza peel

Procedure

Prepare the [basic pizza dough](#) and cut out a portion of 250 g (8.8 oz).

[Stretch out the round pizza.](#)

Preheat the oven to maximum temperature placing the baking stone inside.

Season the dough with olive oil, a pinch of salt, and a few leaves of rosemary.

Bake until golden brown.

Note. There is not a specific cooking time for pizza. This depends on the maximum temperature of your oven and the thickness of the baking tray. The pizza is ready when the crust reaches a golden brown color.

Serve immediately.



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