



Pink Pepper Focaccia

Ingredients

several slices of sweet potato

2 dried apricots

3 cups flour (360 g)

1 sachet of dry yeast (about two teaspoons)

2/3 cup lukewarm water (160 ml)

1 tablespoon tomato paste, 1 tablespoon chia seeds & 2 tablespoons olive oil

1 teaspoon sea salt

1 tablespoon rosemary

2 drops of pink pepper essential oil

more sea salt & olive oil

How to make the focaccia

Cut out sweet potato decoration, put aside and chop up sweet potato leftovers in a blender*.

Chop up apricots. Combine flour and dry yeast in a bowl, then add chopped sweet potato, chia seeds, tomato paste, salt, apricots, olive oil and water. Knead for 10 minutes, I like to use my machine* for that.

Pour a little olive oil into a big bowl and over your hands to avoid the dough from sticking and place the dough in the bowl. Cover with a damp tea towel and let it rise for about one hour in a warm place, for example the warm oven. Around 30°C is a good temperature.

After one hour, the dough should have doubled. Punch it to remove the air, then knead again with oiled hands and form two focaccias.

Cherry blossom focaccia

Spread them on parchment paper and sprinkle with rosemary, and sea salt. Add the sweet potato decoration and 1-2 drops of pink pepper. Sprinkle with a little more olive oil and poke holes into the focaccia with your fingers to create pools for the oil and the spices.

Let it rest another 20-30 minutes and preheat your oven in the meantime to 210°C. Then bake for 20-25 minutes.

Once they are ready, sprinkle with a little more olive oil and cut into pieces, I find it easiest with a pizza cutter*.