

Focaccia Bread With Olives

1 package active dry yeast
1/4 cup warm water
3 1/2 cups flour
1 teaspoon salt
1/3 cup extra virgin olive oil
1/4 cup dry white wine
1 cup pitted, chopped green olives
2 tablespoons chopped fresh rosemary
2 tablespoons extra virgin olive oil

1. Preheat oven to 400 degrees. Dissolve yeast in warm water, about 10 minutes. Mix flour and salt in a large bowl. Add yeast mixture. Mix with a wooden spoon until a soft paste is formed. Cover and let stand 30 minutes. Add the 1/3 cup extra virgin olive oil and the wine. Mix to a sticky dough.
2. Turn dough out onto a lightly floured surface. Knead until smooth and elastic. Gently work olives into the dough. Place in a lightly buttered bowl. Cover; let rise till double in size, about 2 hours.
3. Punch dough down. Knead 5 minutes. Let stand 10 minutes. Roll dough out onto a lightly floured surface to form a circle, about two inches thick. Place dough on a greased baking sheet. Cover, let rise 1 hour. Brush top of dough with the 2 tablespoons extra virgin olive oil. Gently press fingertips into dough to form soft dimples. Sprinkle with rosemary. Bake for 30 minutes or until golden brown.

MAKES ONE LOAF

Holiday Flavors Delight

Holiday Entertaining Ideas from the Fall/Holiday 2008 issue of *Make Mine Wine*.