



FOCACCIA AI POMODORINI

(Focaccia with Tomatoes and Olives)

SERVES 8-10

This chewy focaccia is one of many excellent varieties sold at the bakery Panificio Cifarelli in Matera.

- 1 1/4 tsp. active dry yeast**
- 2 tbsp. sugar**
- 3 1/2 cups flour, plus more for kneading**
- 1 tbsp. plus 1 tsp. kosher salt**
- 1/2 cup extra-virgin olive oil**
- 1 1/2 pints cherry tomatoes, halved**
- 1/4 lb. pitted oil-cured black olives**
- Coarse sea salt**

1 In a small bowl, combine yeast, 1 tsp. sugar, and 1/4 cup water heated to 115°. Let mixture sit until foamy, about 10 minutes. Meanwhile, whisk together flour, the remaining sugar, and salt in a large bowl; form a well in center. Pour in yeast mixture, 1 tbsp. oil, and 1 cup warm water; mix into a stiff mass. Transfer dough to a floured work surface; knead until smooth and elastic, about 10 minutes. Form dough into a ball and transfer to a bowl greased with 3 tbsp. oil; cover with plastic wrap and let rise until dough has doubled in size, about 1 1/2 hours.

2 Heat oven to 475°. Rub bottom and sides of a 13" deep dish pizza pan or a 12" cast-iron skillet with 2 tbsp. of the oil. Transfer dough to pan; flip to cover both sides in oil and flatten into the bottom of skillet with your fingertips. Cover skillet with a damp kitchen towel; set aside to let rise for 1 hour. Gently press tomatoes and olives into dough and sprinkle with salt. Drizzle dough with remaining oil. Bake until golden brown and cooked through, 30-35 minutes. Transfer to a rack to let cool slightly.