



Potato focaccia with caramelised onions



DIFFICULTY: EASY



PREPARATION TIME: 45
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 12

Ingredients

500g potato
1kg plain flour
4 tsp sea salt
2 ½ tsp dry yeast
775ml warm water
4 large red onions
6 cloves of garlic
50mls olive oil
½ cup fresh rosemary leaves
salt and freshly ground black pepper

Method

Peel potatoes and cut in half.

Place potato in a large pot of lightly salted water. Bring to the boil and cook until potato is tender when tested with a knife. Drain well and pass through a potato ricer or mouli into a large bowl of a stand mixer fitted with a dough hook. Add flour and salt.

In a separate jug, mix yeast with water. Slowly add to the potato mix on low speed to combine, then increase speed to high for 6 minutes.

Scrape any dough off the hook, cover the bowl with cling film and let it rise for 30 minutes until doubled in size.

Meanwhile, slice the onion and garlic thinly, then place in a pan with olive oil and cook over medium heat until caramelised, about 30 minutes.

Line 2 oven trays with baking paper. Divide dough between the trays and press down to flatten. Drizzle with olive oil. Place both trays in the oven. Use the Dough Proving program and allow the dough to rise again for 15 minutes.

When risen, remove from oven and top with caramelised onion and rosemary.

Preheat oven to 220°C CircoTherm.

Bake in oven for 30 minutes until golden brown and cooked through.

Notes

This recipe uses the NEFF Dough Proving and CircoTherm functions. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.