

Goat Cheese and Kalamata Focaccia

Make the Dough 24 Hours in Advance

3 cups unbleached organic bread flour

2 teaspoons sea salt

1 Tablespoon instant yeast

1 $\frac{3}{4}$ cups icy cold water (remove the ice before measuring)

$\frac{1}{2}$ cup roughly chopped fresh herbs (any combination of oregano, basil, rosemary, thyme, and sage)

Mix all of the ingredients in a medium sized bowl by hand. Knead the dough for two minutes and then cover and refrigerate.

24 hours later

Flour for dusting

Extra virgin olive oil

Coarse cornmeal

1 large tomato, cut in slices and the slices cut in half

1 $\frac{1}{2}$ cup pitted kalamata olives

6 ounces goat cheese

1 cup grated parmigiano-Reggiano

$\frac{1}{2}$ cup chopped oregano

Prepare two sheet pans by generously oiling with olive oil and lightly sprinkling with cornmeal. Cut the dough into two pieces. Place one piece of the dough on each cookie sheet. Gently stretch the dough creating, roughly, a nine inch round with each piece. Brush the bread with olive oil, and place in a draft free spot. Allow to rise for two hours. Preheat the oven to 375 degrees. Dimple the bread every three inches by poking with a finger. Sprinkle with the oregano. Top the bread with the tomato slices, crumbled goat cheese, and kalamata olives. Bake for 25 minutes, remove the focaccia and sprinkle on the parmigiano. Reduce the oven temperature to 325 degrees, and bake for an additional 10 minutes.