

# Cherry tomatoes Focaccia with souldough



🍷 For 44,5 X 30,5 baking tin and a circle tin of 18 cm diameter

## Ingredients

220 gr of sourdough (active)  
350 gr of flour "0"  
180 - 200 g of water  
1/2 kg of cherry tomatoes  
10 g of butter  
extra virgin olive oil  
oregano, salt

## **Method**

The night before, please refresh the sourdough, so that it wake up. The next day take 220 gr of sourdough and put in a large bowl, add 180 g of water and, with a fork, dissolve the yeast well until it's without lumps. Add the flour, a teaspoon of salt and two tablespoons of oil. Begin mixing with a fork until the flour will have absorbed all the water, at this point, put everything on pastry board and start working the dough with the knuckles, and occasionally add a little water if you will find that the dough is hard. I cannot give exact quantity of water, I start, in this case, with 180 gr and then add it if necessary and the dough should be soft but not overly sticky. Remember also that the duration of working dough is 20-25 minutes. First knead with knuckles, than beat the dough vigorously on pastry board, always keeping it in one or in both hands, by doing stretches, fold in on itself, turn 90° and repeat the operation until the dough will be smooth. Form a ball and then cut on a cross, cover with a damp cloth and let stand for one hour. Butter 2 baking tin, take the dough and divide it into parts needed to fill the tin used. Flatten the dough on pastry board, than place it in a baking tin. Cover again with a damp cloth and place in oven off for 4-5 hours. After rising, dress the focaccia with chopped tomatoes in circles, oil, salt and oregano. Bake in preheated oven at 200° for 25-30 minutes. Before serving allow to cool on a grill.