

# Homemade focaccia with red onions

Ingredients required for 4 persons

**Preparation time** 30 minutes

**Difficulty** medium

## Ingredients

500 g flour  
30 g fresh yeast  
0.5 TL raw cane sugar  
1 TL herb salt  
6 EL olive oil  
200 ml lukewarm water  
1 EL fresh rosemary  
2 red onions



## Preparation

Prepare a yeast dough from flour, yeast, sugar, salt and 4 tablespoons olive oil. Knead until the dough is soft and smooth. Cover and allow to rest in a warm place for 30 minutes. Knead again and place on a baking tray greased with olive oil. Poke holes on the surface of the dough with your fingers. Cut onions into thin slices and sauté in 2 tablespoons olive oil along with the rosemary. Distribute on the focaccia. Allow to rest for another 15 minutes. Bake at 200 °C top / bottom heat on the middle rack for around 25 minutes.