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# Rosemary Focaccia Bread

*From the Kitchen of Brett Broussard*

**1 1/3 cups warm water**  
**2 teaspoons sugar or honey**  
**1 package active-dry yeast**  
**3 1/2 cups all purpose flour**  
**1/4 cup extra virgin olive oil, plus more for drizzling**  
**2 teaspoons flaky sea salt, plus extra for sprinkling**  
**2 sprigs fresh rosemary**

Add warm water and sugar to the bowl of a stand mixer with the dough attachment, and stir to combine. Sprinkle the yeast on top of the water. Give the yeast a quick stir to mix it in with the water. Then let it sit for 5-10 minutes until the yeast is foamy. Set the mixer to low speed, and add gradually flour, olive oil, and salt. Increase the speed to medium-low, and continue mixing the dough for 5 minutes. Remove dough from the mixing bowl, and use your hands to shape it into a ball. Grease the mixing bowl with olive oil or cooking spray, then place the dough ball back in the bowl and cover it with a damp towel. Place in a warm location and let the dough rise for 45-60 minutes, or until it has nearly doubled in size. Turn the dough onto a floured surface, and roll it out into a large circle or rectangle until that dough is about 1/2 inch thick. Cover the dough again with the damp towel, and let the dough continue to rise for another 20 minutes. Preheat the oven to 400 degrees.

Transfer the dough to a large parchment-covered baking sheet. Use your fingers to poke deep dents all over the surface of the dough. Drizzle a tablespoon or two of olive oil evenly all over the top of the dough, and sprinkle evenly with the fresh rosemary needles and sea salt. Bake for 20 minutes, or until dough is slightly golden and cooked through.

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