

FOCACCIA WITH SUN DRIED TOMATOES AND GORGONZOLA

(inspired by Suzanne Dunaway's "No Need to Knead")

2 cups lukewarm water
2 tsp active dry yeast
3 + 1/2 cups bread flour
1/2 cup rye flour
3 tsp salt
1-2 Tbs olive oil
4 ounces sun dried tomatoes, packed in oil
2 ounces gorgonzola cheese
2 T chopped fresh rosemary
kosher salt for topping

Measure the water in the bowl of a KitchenAid mixer, sprinkle yeast over the water and stir until dissolved. Add the two types of flour, and the 3 teaspoons of salt. Mix for a minute or so, until ingredients form a shaggy mass. Let the dough rest for 15 minutes.

Using the kneading pad, knead the dough for about 8 minutes, until smooth. It should still cling to the sides and the bottom of the bowl. Cover the bowl with plastic wrap and let it rise in a warm place until almost doubled in volume (1 to 1.5 hours). Meanwhile, cut the sun dried tomatoes in small pieces, and crumble the gorgonzola cheese. Reserve.

Heat the oven to 500F. Oil one (or two) non-stick 13×18 inch baking sheets (I prefer to use a single one, to get a thicker focaccia).

Pour the dough onto the sheet, brush the surface with 1 Tbs olive oil. Dip your fingers in cold water or olive oil and make indentations all over the dough, working to stretch the dough as you go. Distribute the sun dried tomato and gorgonzola cheese all over, pushing them into the dough, using a little more olive oil, if necessary. Sprinkle rosemary leaves all over, a little salt (careful, gorgonzola is salty), and place it in the oven, reducing the temperature to 450F.

Bake for 15 to 20 minutes, until golden brown. Cool on a wire rack and enjoy!