

FOCACCIA WITH GRAPES, ROQUEFORT & TRUFFLED HONEY

(from The Bewitching Kitchen)

3/4 cup very warm water
1/8 cup milk, full-fat
1 teaspoons sugar
1 + 1/2 teaspoons active dry yeast
2 cups all-purpose flour
1/2 teaspoon salt
2 tablespoons olive oil for dough plus more to spread
seedless black grapes
Roquefort cheese, crumbled
dried thyme to taste (or fresh)
Maldon salt flakes
truffled honey (or regular honey)

In the bowl of a KitchenAid type mixer stir the warm water, milk, sugar, and yeast. Add the flour, salt and Add the flour, salt olive oil (2 tablespoons) to the bowl, then knead with the dough hook for about 5 minutes. Remove the dough from the bowl, and knead it by hand briefly, a minute or so longer.

Place the dough inside an oiled bowl, cover with plastic wrap and let it rise for 90 minutes. It will more than double, depending on the temperature of your kitchen.

Brush a half-sheet baking pan with olive oil, transfer the risen dough into it, and allow it to rest for a few minutes to relax the gluten. Add olive oil on top (about 3 tablespoons) and spread the dough to cover the baking sheet. Cover it again and let it sit for 45 minutes at room temperature. While the focaccia is in its second rise, turn the oven to 450F.

Top the dough with grapes sliced in half, the crumbled roquefort cheese, thyme, add coarse salt all over, then drizzle the surface with a little truffled honey. Do not add too much, as the flavor is very potent.

Bake for 15 to 20 minutes. If the top is getting too dark, reduce the temperature to 425 F after 10 minutes.

Cool it on a rack before slicing in squares.