

Tomatoes, Burrata & Prosciutto Loaded Focaccia



Serves 8

Prep 25 mins

Cooking 50 mins

Easy

+ chill + 1h 30 mins rise (or 10 mins)

Ingredients

Large focaccia *or if you make your own:*

400g strong white bread flour

5g sachet dried fast-action yeast

50ml olive oil, + extra for the tray & drizzling

1 tbsp semolina or polenta

600g tomatoes, all colours & sizes, large ones halved

4 whole garlic cloves, unpeeled (optional)

2 x 250g balls burrata

6 slices prosciutto

For the pesto

small bunch of basil, + leaves to serve

25g toasted pine nuts

25g parmesan

1 lemon, zested, + squeeze of juice

1 garlic clove

75ml extra virgin olive oil, + drizzling

or shop bought pesto

1. **To make your own dough: Make the dough the day before baking the focaccia. Mix the flour, yeast, 1 tsp salt & 275ml warm water in a large bowl, or the bowl of a stand mixer with a dough hook attached. The dough should be quite wet & sticky. Work it for a few minutes, stretching & folding it by hand, or using the dough hook. With wet hands, tuck the dough into a rough ball, cover the bowl, put in the fridge & leave overnight.**
2. To make the pesto, blitz all the ingredients together with salt & black pepper. Transfer to a bowl & chill until needed. Will keep chilled for up to a week or frozen for 2 months.
3. **Remove the dough from the fridge & leave at room temperature for 1-2 hrs, until doubled in size & the outside of the bowl has lost its chill. Heat the oven to 220C/200C fan/gas 7.**
4. **Oil a 22cm x 32cm baking tray & dust with semolina. Tip the dough onto the tray &, with oiled hands, stretch it to fit the tray. Leave in a warm place to prove for 30 mins.**
5. Meanwhile, put the tomatoes and garlic cloves in a roasting tin. Season & drizzle with a little oil. Roast for 20 mins, then cool for 10 mins.
6. Spoon the warm tomatoes over the focaccia dough, drizzling with any of the oily juices in the bowl. Pop the garlic cloves out of their skins & squeeze between your fingers into smaller pieces, dot the garlic over the tomatoes. Scatter with flaky salt & bake in the oven for 30 mins.
7. **When the focaccia is cooked, leave to cool for at least 15-45 mins (or cool and reheat to warm before serving).** Cut the focaccia into 8 chunky rectangles then tear each burrata into quarters and place a piece on each chunk. Arrange ribbons of prosciutto on top, then spoon over the fresh pesto, scatter with basil leaves and drizzle with a little extra virgin olive oil.