

q cuisine: with ALESSANDRO RUSSO

Pugliese focaccia with cherry tomatoes



Lessa peeled and cut into pieces in slightly salted water. After having drained it with a perforated spoon, keep the cooking water, and pass it to a potato masher.

Pour the flour into a bowl and knead it with 2 tablespoons of oil, 2 teaspoons of salt, the yeast dissolved with the sugar in a little warm water, a glass and a half of water to cook the warm potatoes and the crushed potato is left to cool . Cover the dough and let it rise for about an hour.

Heat the oven to 220 °. Transfer the leavened dough to a round pan greased with oil, then spread the tomatoes cut in half on the surface, sprinkle with salt and oregano, sprinkle with a little oil and bake the focaccia in the oven (unventilated) for about 30-35 minutes.

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