

FOCACCIA RIVALRIES

A recipe inspired by *Show Me What You Got*

A note from the producers:

We filmed the conclusion of Show Me What You Got in the south of Italy, in the region of Puglia. Most specifically in the two towns of Putignano, where our actress Cristina's family is from, and Noci, where our co producer Isabella Roberto is from. It turns out the two towns, and most towns in that region, have a rivalry over which town has the best focaccia. (And let me tell you, we sampled a lot of focaccia while there!) Without taking sides, we thought it would be fun for you to get a focaccia making lesson from a true expert, Isabella.

The Recipe:

1 - potato
600gr (1.3 pounds) - flour
4 spoons - olive oil
2 tablespoons - salt
1 tablespoon - sugar
1 bag of yeast
room temperature water

Boil the potato, and when it reaches room temperature, mash it in a mixing bowl, add flour, yeast, olive oil, salt, and sugar. With your hands, mix all the ingredients and slowly start to add water. Keep mixing until the dough reaches the consistency of "sand with water". The dough has to be soft.

Cover the mixing bowl and put the dough to rest in a warm place for 5 to 8 hours to grow.

Transfer the dough to a baking tray with a lot of olive oil, add cherry tomatoes and oregano (olives if you like).

Bake at 180 C / 356 F and cook for about 50 minutes until the crust becomes gold.

Buon appetito!