



# BLACK PEPPER AND OREGANO FOCACCIA



Magazine  
Aug. | Sept. 09

Photos: Nuno Campos  
Chef: Fernando Fonseca

**SERVES: 6**

## INGREDIENTS

1kg flour • 200ml Cortes de Cima Extra Virgin Olive Oil • 20g sea salt • 25g Belamandil Flor de Sal • 30g white sugar • 25g baker's yeast • 40g pitted black olives • 1 tsp dried oregano

## METHOD

Mix the flour with the salt, sugar, half the olive oil and add the yeast, previously dissolved in a little warm water • Mix the dough until it lifts from the surface and leave to rest for one hour • Place on a greased baking tray, spreading uniformly and rub the upper layer with the remaining olive oil • Dot evenly with the chopped olives, and sprinkle with the oregano and leave to rest for a further half an hour • Bake for 20 to 25 minutes in the oven preheated to 180° to 200°C • Remove from the oven and sprinkle the warm surface with flor de sal

**ALMANCIL:** Av. 5 de Outubro 271 • Almancil • Tel.: 289 351 440  
**GALÉ:** Sítio Vale do Rabelho • Guia • Albufeira • Tel.: 289 583 950  
**WWW.APOLONIA.COM**

**Ápolónia**  
SUPERMERCADOS

