

## Italian Focaccia Bread with Tomato/Sesame Marmalade

15 portions

### Focaccia

1 kg Flour

30 gram yeast

30 gram Sugar

30 Gram Salt

Ca 600ml Water

50 ml Herb Oil

Rosemary (crushed)

Garlic 5 Cloves - sliced

50 ml Extra Virgin Olive Oil

Crumble the yeast & add a little bit room temperature Water, add Sugar, Let rest for a while. Add Flour, Salt & Water little bit at the time, Knead until soft & elastic, Let yeast 30 minutes, smash the air out of the Dough & pin roll it. Dust a Hotel Pan with Flour & put in the Dough, same thickness everywhere, add herb Oil & Olive Oil on the Dough and press holes with your fingers, press down the sliced Garlic and sprinkle Rosemary on the top, Let yeast 30 minutes or until double size. Bake in the oven in 200 degrees 15 minutes

### Tomato/Sesame Marmalade

7 Fresh Tomatoes –Pealed and Oven Roasted

2 Cinnamon Sticks

2 Table Spoons White Sesame Seeds

3 Table Spoons Sugar

1 Tea Spoon Orange Cest

Salt after Taste

Cook everything slowly 30-45 minutes, cool down