Easy Focaccia Muffin

Celebrate the end of the year with our delicious Muffin Focaccia! This delightful twist on traditional focaccia features a golden, fluffy texture and savory flavors that are perfect for festive gatherings. Whether served as an appetizer, side dish, or snack, these muffins are sure to impress your guests and bring warmth to your holiday celebrations.



Ingredients

- [ ] 350g Bread Flour
- [ ] 245g Water
- [ ] 2g Instant Yeast (or 70g Levain/Discard)
- [ ] 7g Salt
- [ ] 10g Puget Olive Oil

MOROIL SINCE 1968

Toppings (any of your choice)

- [ ] Castellino Sundried Tomatoes with spices
- [ ] Olives green and black Olivor
- [ ] Fragata Jalapenos
- [ ] Sweet piquante peppers Pepadew
- [ ] Cheese
- [ ] Rosemary

Directions

1. Combine the bread flour, salt, instant yeast, and water in a bowl.
2. Let it rest for 30 minutes.
3. Divide the dough into equal portions.
4. Roll each portion into a ball and place them in a muffin tray.
5. Allow the dough to proof until it is nearly double in size.
6. Preheat your oven to 180°C.
7. Dimple the tops of the muffins, add your desired toppings, and bake for 18-20 minutes.
8. Enjoy your delicious focaccia muffins!🍞✨

