

## 燒肉意大利麵包 - Roasted Pork Belly Focaccia

### 材料 Ingredients

薄餅麵糰		Pizza Dough	
發酵粉	½ 湯匙	Active dry yeast	½ tbsp
暖水 (100 ~ 110°F)	½ 杯	Warm water (100 ~ 110°F)	½ cup
麵粉	1 杯	All-purpose flour	1 cup
鹽	½ 茶匙	Salt	½ tsp
特純橄欖油	¾ 湯匙	Extra-virgin olive oil	¾ tbsp
燒肉意大利麵包		Roasted Pork Belly Focaccia	
薄餅麵糰	1 份	Pizza dough	1 serving
極上燒臘系列 – 燒肉, 切片		Premium BBQ Product – BBQ pork belly, sliced	
芥末醬		Mustard sauce	
黑橄欖, 切碎	3 ½ 安士	Black olives, chopped	3 ½ oz
紅洋蔥, 切片	1 個	Red onion, sliced, sautéed	1 pc
鹽	1 茶匙	Salt	1 tsp

### 步驟 Directions

#### 薄餅麵糰

1. 發酵粉、暖水拌勻。待 5 – 10 分鐘或至發起泡沫。拌勻
2. 麵粉及鹽拌勻加入發酵混合物及橄欖油、攪致成麵糰
3. 將麵糰放在灑有麵粉、用手搓 1 分鐘後搓成圓球形
4. 將麵糰放入已鋪上油的大碗內蓋上保鮮紙
5. 放在和暖地方發酵至雙倍份量、45 – 60 分鐘

#### 燒肉意大利麵包

1. 炒香紅洋蔥片
2. 麵糰 搓平放入焗盆內 塗上芥末醬 鋪上橄欖 紅洋蔥片 燒肉片
3. 淋上橄欖油灑上少許鹽
4. 蓋上待 20 分鐘
5. 放入已預熱 400 華氏焗爐焗 20 至 25 分鐘或至金黃色 放上鐵架上待微涼切件

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### 步驟 Directions

#### Pizza Dough

1. Combine yeast with warm water; let stand 5 to 10 minutes, or until foamy. Stir well.
2. Combine flour and salt then add yeast mixture and olive oil, and process just until dough comes together.
3. Turn out onto a lightly floured surface, knead for 1 minute, and shape into a ball.
4. Place in a well-oiled bowl, turn to coat with oil, and cover loosely with plastic wrap.
5. Leave in a warm place until dough has doubled in bulk, 45 to 60 minutes.

#### Roasted Pork Belly Focaccia

1. Saute red onion slices
2. Place pizza dough over baking tray, spread mustard evenly, layer chopped olives, sauted onions, roasted pork belly slices
3. Drizzle olive oil over the top and sprinkle each round with the salt
4. Cover and leave the dough to rise again for another 20 minutes.
5. Bake in a pre-heated 190°C oven for 20 - 25 minutes or until the focaccias are well cooked and golden. Transfer to a wire rack and leave to cool.