



Focaccia with Green Pesto, Prosciutto di Parma, and Tomatoes

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Easy



2 Servings



75 min.



Focaccia is a light Italian bread baked on a baking sheet in the oven. This focaccia recipe features several Italian specialties: savory Parma ham, fruity tomatoes, and aromatic pesto verde. Una esperienza magnifica!

Ingredients

For the focaccia
(homemade):

400 g wheat flour (plus a
little extra flour for
kneading)

100 g semolina

6 g dry yeast

½ tbsp sugar

300 ml water (lukewarm)

a little extra virgin olive oil

For the focaccia topping:

½ glass ORO di Parma

Pesto Verde

2–3 sprigs of thyme

100 g cherry or date
tomatoes

300 g Parma ham

100 g fresh baby spinach

2–3 sprigs of basil

Step 1: How to Make Focaccia

Mix the two types of flour in a large bowl and use a spoon to make a small well in the flour. Pour the water into a measuring cup and add the yeast and sugar. Let the mixture sit for a while until small bubbles form. Stir well, then add it to the flour. Add the olive oil and sea salt, and knead the mixture with the remaining flour—first with a mixing spoon, then by hand. If the dough is still sticking to your hands, simply add a little more flour. If it's too dry, add a little (!) water. Cover the mixing bowl with a clean kitchen towel and let the dough rise in a warm place (an oven preheated to 50 °C or on a radiator) for at least half an hour. The dough should have risen loosely. Now gently roll out the dough on a baking sheet.

Step 2: Baking the Focaccia

Now use your finger to gently press deep holes into the loose dough. Place a little thyme in each hole and top with a cherry or date tomato. Instead of fresh tomatoes, you can also use canned cherry tomatoes—they work wonderfully. Be sure to drain them first! Bake the focaccia for about 20–25 minutes at 220 °C (top and bottom heat) until it's a nice golden brown. It shouldn't brown too much, or it will become slightly dry.

Step 3: The Topping

While the focaccia is in the oven, wash the baby spinach and gently pat it dry. Take the Parma ham out of the refrigerator and wash a few sprigs of basil.

Step 4: Spread the pesto verde on the focaccia

Once the focaccia is done baking, remove the baking sheet from the oven and let it cool. Then use a spoon to spread a little pesto verde between the tomatoes—it looks sooo delicious!

Step 5: Parma Ham

Now arrange the thinly sliced slices of Parma ham on the focaccia.

Step 6: The Finale

To serve, cut the focaccia into pieces and garnish with a few leaves of baby spinach and basil. The focaccia looks best on a plate or a rustic wooden board. If you're not in the mood for meat, why not try our recipe for tomato focaccia? Buon appetito!

Used products:



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www.rodiparma.de/en/italian-recipes