KIKKOMAN

Gluten-free rosemary and onion focaccia

Total time **120 mins** **10 mins** preparation time **20 mins** cooking time **90 mins** fermentation time

Nutritional facts (per portion):
3,552 kJ / 849 kcal

Fat: **42.9 g** Protein: **16 g**
Carbohydrates: **98.4 g**

INGREDIENTS

2 portion(s)

100 g	white buckwheat flour
50 g	rice flour
70 g	potato starch
1 tbsp	psyllium husks
250 ml	water
5 g	dried yeast
3 tsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
60 ml	good quality olive oil
1	onion
2	sprigs of rosemary
1 tbsp	sugar
1 tbsp	chopped thyme
1 tbsp	chopped oregano
1 tbsp	coarse salt
0.5	lemon
30 g	olives
30 g	feta cheese
20 g	walnuts
1 tsp	chilli flakes

PREPARATION

Step 1

100 g white buckwheat flour - **50 g** rice flour - **70 g** potato starch - **1 tbsp** psyllium husks - **250 ml** water - **5 g** dried yeast - **1 tsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
Mix the flours, potato starch, psyllium husks, water, yeast and Kikkoman Gluten free Soy Sauce for about 5 minutes. During this time, the dough will thicken to the right consistency. If it becomes too thick, you can add more water; if it's still too thin after 5 minutes, add more buckwheat flour. Cover the dough with a cloth and let it rise in a warm place for about an hour.

Step 2

10 ml good quality olive oil
Place the risen dough on a baking tray. Spread it over the surface. Leave to rise again for another 20-30 minutes.

Step 3

1 onion - **20 ml** good quality olive oil - **1 tsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **1** sprig of rosemary - **1 tbsp** sugar - **0.5 tbsp** chopped thyme - **0.5 tbsp** chopped oregano - **1 tbsp** coarse salt
Cut the onion into feathers and fry in 10 ml olive oil. Add the Kikkoman Gluten free Soy Sauce and sugar and stir.
Mix the remaining olive oil with the thyme and oregano. Coat the risen focaccia with the herbed olive oil and press it into the dough with your fingertips. Spread the onions on top, and sprinkle with the rosemary and salt.
Bake the focaccia in a preheated oven at 220 °C

for about 20 minutes.

Step 4

40 ml good quality olive oil - **1 tsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **1** sprig of rosemary - **0.5 tsp** chopped thyme - **0.5 tsp** chopped oregano - **0.5** lemon - **30 g** olives - **30 g** feta cheese - **20 g** walnuts - **1 tsp** chilli flakes
Pour the olive oil onto a plate. Add the Kikkoman Gluten free Soy Sauce, chopped herbs, lemon juice, grated zest, finely chopped olives, crumbled feta cheese, chopped walnuts and chilli flakes. Mix and serve with sliced focaccia.