



DIRECTIONS:

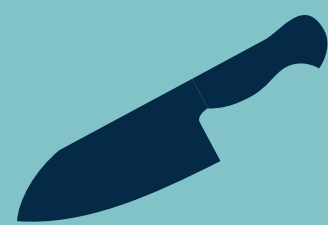
1. Combine water, yeast, and 1 tablespoon of sugar in a small bowl and let it proof. In a large bowl or bowl of a stand mixer, combine flour and salt. add 1/2 cup of olive oil and the yeast mixer to form a dough. Knead for 7-10 minutes until it is no longer sticky, adding more flour as needed.
2. Transfer to an oiled bowl, cover with a damp towel, and let it rise until doubled in size, 1-2 hours.
3. Pour some remaining oil in a 9-inch by 13-inch casserole dish, leave some oil to drizzle on the dough. Divide dough in half. Press one half into dish to cover the bottom. Sprinkle the top with 1 cup of grapes and the remaining 2 tablespoons of sugar. Flatten out remaining dough and place on top, sealing in grapes. scatter the remaining 1/2 cup of grapes and spoonfuls of ricotta on top of dough. Sprinkle with salt and remaining olive oil.
4. Let rest another hour. preheat oven to 425. Bake for 25-30 minutes, until golden brown. slice into squares.

INGREDIENTS:

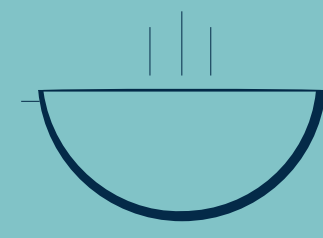
- 1 3/4 c warm water
- 1 packet (2 1/4 tsp) yeast
- 3 tb sugar
- 5 c flour
- 1 tb kosher salt, plus more for sprinkling
- 1 c olive oil
- 1 1/2 c california grapes
- 3/4 c ricotta

GRAPE AND RICOTTA FOCACCIA

Courtesy of My Name Is Yeh



PREPERATION
10 mins



COOKING
20 mins



SERVES
8 persons

