



Santa Barbara Olive Focaccia with Baked Goat Cheese

 Vegetarian

READY IN



100 min.

SERVINGS



6

CALORIES



858 kcal

BREAD

Ingredients

- 1 envelope active yeast dry
- 2 cups bread flour
- 1 tablespoon chives chopped for garnish
- 2 cups flour all-purpose
- 12 cloves garlic
- 12 ounces goat cheese
- 1 tablespoon honey

- 4 teaspoons kosher salt
- 1 tablespoon olive oil plus more for brushing
- 8 ounces olive oil
- 0.5 cup picholine olives green pitted chopped
- 12 niçoise olives pitted halved
- 1.3 cups warm water

Equipment

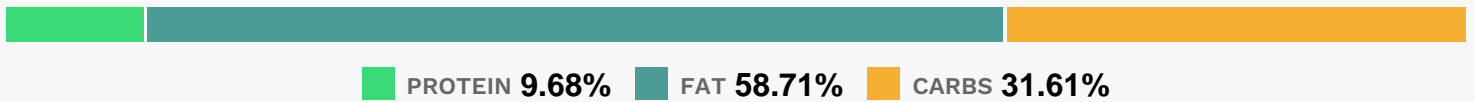
- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- ramekin
- stand mixer

Directions

- In a small bowl, stir together the warm water and yeast until dissolved. Set aside for 5 minutes.
- In a stand mixer with a paddle attachment, blend the flours and salt. With the mixer running on low, pour in the yeast and water mixture.
- Mix for 1 minute, then add in the honey and olive oil. Once the dough comes together, add the olives.
- Mix until the olives are just incorporated.
- Turn the dough out onto a lightly floured surface and knead by hand until smooth and elastic, 2 to 3 minutes.
- Put the dough on an oiled 13 by 9-inch baking sheet, cover lightly with plastic wrap and let rise for 30 minutes in a warm place.
- While the dough is rising, heat the 8 ounces of olive oil and garlic cloves in a small skillet over low heat. Simmer until the garlic is golden, 15 to 20 minutes.

- Preheat the oven to 375 degrees F.
- Divide the goat cheese between 6 small oven-proof bowls or ramekins. Divide the garlic, olive oil and nicoise olives between the bowls. Set aside.
- When the focaccia dough has risen, press the dough down with your fingertips until it fills the baking sheet, then brush with olive oil.
- Bake until golden brown and hollow sounding when tapped, about 45 to 50 minutes.
- Add the goat cheese bowls to the oven during the last 10 to 15 minutes of baking time.
- Bake until the cheese is warm and lightly browned.
- Slice the focaccia into thick wedges and serve 2 slices of warm focaccia with each bowl of warm goat cheese.
- Garnish the baked cheese with chives and serve.

Nutrition Facts



Properties

Glycemic Index:44.88, Glycemic Load:44.65, Inflammation Score:-7, Nutrition Score:19.10869555888%

Flavonoids

Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 857.98kcal (42.9%), Fat: 56.25g (86.54%), Saturated Fat: 14.38g (89.86%), Carbohydrates: 68.13g (22.71%), Net Carbohydrates: 64.91g (23.6%), Sugar: 3.79g (4.21%), Cholesterol: 26.08mg (8.69%), Sodium: 2065.98mg (89.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 20.87g (41.75%), Selenium: 33.41µg (47.73%), Vitamin E: 6.81mg (45.41%), Manganese: 0.78mg (39.17%), Vitamin B1: 0.54mg (36.32%), Folate: 125.46µg (31.36%), Copper: 0.61mg (30.41%), Vitamin B2: 0.5mg (29.58%), Vitamin K: 26.87µg (25.59%), Phosphorus: 248.38mg (24.84%), Iron: 3.87mg (21.49%), Vitamin B3: 3.68mg (18.42%), Vitamin B6: 0.27mg (13.74%), Vitamin A: 684.49IU (13.69%), Fiber: 3.22g (12.88%), Calcium: 116.61mg (11.66%), Vitamin B5: 0.95mg (9.52%), Zinc: 1.36mg (9.05%), Magnesium: 33.72mg (8.43%), Potassium: 148.3mg (4.24%), Vitamin C: 2.18mg (2.65%), Vitamin B12: 0.11µg (1.81%), Vitamin D: 0.23µg (1.51%)