

Focaccia with Rosemary and Grapes

Adapted from a recipe by Giada De Laurentiis

2 tbsp extra-virgin olive oil
Coarse sea salt, for sprinkling
2 garlic cloves, minced
1 shallot, cut into thinly sliced rounds
1 tbsp fresh rosemary leaves
1/2 cup green grapes
1/2 cup red grapes
a big handful of grated Parmesan cheese (okay, okay, 2 handfuls)



Preheat the oven to 425 degrees F. Roll or press the pizza dough into a rectangle on a sheet of parchment paper or slightly olive oiled aluminum foil. Place the dough and the parchment/foil on a baking sheet.

Using a pastry brush, cover the top of the dough with olive oil. Sprinkle the dough with coarse sea salt. Sprinkle the dough with the garlic, shallot, and rosemary. Spread the grapes over the top of the dough and push down into the dough. Sprinkle top with cheese.

Bake the focaccia until golden brown, about 20-25 minutes. Cut into slices and serve. Excellent with a salad. As a main course, if we are all being honest, two people could devour this quite easy.

