

Focaccia di patate rustica

Ingredients:

- 800g semolina
- 200g flour
- 400g boiled potatoes
- 400g **water**
- 100g milk
- 150g Speducci shortening
- 10g dry yeast
- 40g salt

toppings for the focaccia:

- 100g pork cracklings
- 100g Speducci wild boar ham
- 50g Sardinian pecorino "Ollolai"
- a few dried tomatoes
- olive oil
- Rosemary
- salt

Preparation:

Mix all the yeast all the water and all the semolina in the mixer, cover and let it rest for 30 minutes.

After 30 minutes add all the other ingredients at the same time.

Mixer for about 6 minutes, before removing the door pour a drizzle of olive oil, it will facilitate the extraction.

Cut the dough into four parts and make balls

Put them in a generously oiled baking pan, cover with plastic wrap and let them rest at the room temperature for two hours.

At this point, add the pork cracklings, plenty of oil, salt and rosemary, roll out the focaccia making the signature focaccia holes, trying to put part of the ingredients inside.

Cover it and let it rise for another hour.

Then bake at 220 degrees Celsius for 12/15 minutes