

Smoked Clam and Onion Focaccia

Serves: 4-6

Ingredients

- 1 1/3 cups warm water
- 2 tsp granulated sugar or honey
- 1 tbsp active dry yeast
- 3 1/2 cups all-purpose flour
- 1/4 cup extra virgin olive oil, plus more for drizzling
- 1/2 medium red onion, sliced
- 2 tsp kosher salt, plus more for sprinkling
- 1 can [Crown Prince Natural Smoked Baby Clams in Olive Oil](#), drained



Directions

Preheat oven to 425°F.

In a large measuring cup combine water, sugar and yeast. Allow to bloom, approximately 5-10 minutes. Set aside.

In the bowl of a stand mixer combine flour, olive oil, and yeast mixture. Using a dough hook, turn mixer to low and knead the dough for at least five minutes. Add half of the sliced onions and half of the smoked clams. Knead again on low for another 5 minutes. Remove dough from mixer bowl and transfer to a mixing bowl that has been rubbed with olive oil. Cover the bowl tightly with plastic wrap and allow the dough to double in size.

When the dough has doubled in size, transfer the dough to a 1/4 size sheet tray that has been rubbed with olive oil. Spread the dough out to fully cover the sheet tray. Top with remaining sliced onions and smoked clams. Create dimples in the dough by pressing down on the dough with your fingertips. Cover with plastic wrap and allow the dough to proof for at least 30 minutes.

When the dough is ready, drizzle with olive oil and sprinkle with salt. Place in the oven and bake for about 30 minutes, or until bread is golden brown.

Remove from oven and allow to completely cool before slicing and serving.