

Apricot Tapenade Focaccia

A savory-sweet fusion, this rustic focaccia features layers of briny olives and herbs balanced by the natural sweetness of ANDROS Apricot Spread. Rich, aromatic, and beautifully textured, it's a standout for sharing or entertaining.



INGREDIENTS

Apricot Tapenade

- 255 g (9 oz) **ANDROS Professional Apricot Spread**
- 330 g (12 oz) Mixed Olives, chopped
- 10 g (0.35 oz) Fresh Chopped Herbs (rosemary, thyme, parsley, sage)
- 8 g (0.28 oz) Calabrian Chilis, chopped

Focaccia Dough

- 7 g (2 tsp) Active Dry Yeast
- 16 g (0.6 oz) Honey
- 400 ml (14 fl oz) Warm Water
- 150 ml (5 fl oz) Olive Juice
- 28 g (1 oz) Olive Oil, plus more for drizzling
- 907 g (2 lb) Bread Flour

Garnish

- Olives
- Parmesan Cheese
- Fresh Herbs
- Flaked Sea Salt

FEATURED INGREDIENT



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APRICOT TAPENADE

1. Stir together all ingredients until well combined. Set aside.

FOCACCIA DOUGH & ASSEMBLY

1. In a mixer bowl, combine yeast, honey, and warm water. Let sit until foamy.
2. Add olive juice, olive oil, and bread flour. Mix on low speed for 2 minutes.
3. Switch to a dough hook and knead for 5–7 minutes until smooth.
4. Let dough rest for 5 minutes, then transfer to an oiled tray and spread evenly.
5. Cover and allow to rise for 25 minutes.
6. Spread half of the tapenade over the dough and perform a letter fold.
7. Rest for another 25 minutes, then repeat layering and folding.
8. Spread dough into a sheet pan, dimple the surface, and garnish with olives and herbs.
9. Sprinkle with parmesan, drizzle with olive oil, and finish with flaked sea salt.
10. Bake at 425°F for approximately 20 minutes, until golden brown.
11. Remove from pan immediately and cool on a rack.

Yield: One half sheet pan loaf

