



Pesto Olive Focaccia

Focaccia bread, topped with pesto and olives. Made with our [Bread Mix](#) and [Nut Flour Blend](#).

Ingredients

Pesto Olive Topping

- 1 clove garlic
- ½ cup [Pamela's Nut Flour Blend](#)
- 1 cup olive oil
- 1 tsp salt
- 2 bunches fresh basil (about 2 cups, packed)
- 1 bunch Italian parsley (about ½ cup, leaves only)
- 1 cup Parmesan cheese
- 1 can pitted olives, drained (14oz.) (Natural green olives are best if you can find them.)

Focaccia Dough

- 3½ cups [Pamela's Bread Mix](#) (525gr.)
- 2¼ tsp yeast (one yeast packet)
- 1 tsp sugar
- 1¾ cup warm water
- ¼ cup olive oil (plus 2 to 3 TBSP for the pan and sprinkling on top)

Directions

TOPPING:

Blend together garlic, Nut Flour Blend, salt and 1 cup olive oil. Fill blender with basil and parsley leaves and pulse until leaves are ground but not totally smooth. Add cheese and blend just to distribute.

For the Focaccia, mix together ½ cup pesto and well-drained olives. Keep remaining 2 cups pesto in a container in refrigerator; if freezing, cover top of sauce with thin layer of oil. The leftover olives in pesto are a tremendous appetizer; warm slightly and serve with crisp toast points or crackers.

DOUGH:

Combine yeast packet, sugar, and ¼ cup warm water. Let foam for 5 minutes. Add olive oil, remaining 1½ cups warm water, and Pamela's Bread Mix. Mix for three minutes. Put in a 9 x 9-inch pan greased with olive oil, sprinkle top of dough with olive oil to help spread it in the pan, spread to sides until dough is approximately ½-inch tall. Press your thumb deep into the dough all over the top. Put pitted olives with pesto into most of the holes; leave some empty. Pour extra olive oil around edges and top of the focaccia. Do not skimp on the olive oil. If you've never had Focaccia before, the olive oil should come off on your fingers while you eat it!

Let rise about an hour, covered in plastic until doubled. Gently push some of the olives back down into the dough. Bake in a preheated 400° oven for 20 to 25 minutes or until golden brown. Cool completely on a wire rack before cutting.

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