

# Sun Dried Tomato and Sea Salt Fougasse

## To Make...

4 fougasse of around 280g each

## What Goes In It...

### Dough

400g plain flour  
320g strong flour  
400ml water  
8g salt  
16g sugar  
10g dry yeast

### Fillings

10g roaster onions  
10g sun-dried tomato  
1 pinch of rosemary  
15ml olive oil

### Toppings

(quantity according to taste)  
sea salt  
sun-dried tomato  
roasted garlic  
sliced onions  
rosemary



rolling



cutting



decorating

## Why...

Xavier, one of my talented former chief bakers brought this to Hong Kong a few years ago, but it was not a success. Now that alfresco dining is becoming trendy, we recently reintroduced it and it has become a very popular flavour of the 'Côte d' Azur'. Enjoy this hot and crispy.

## How I Do It...

\*Mix the dough ingredients in a bowl for 5 minutes at slow speed and 5 minutes at fast speed.

Now add the filling ingredients and mix for 1 minute at fast speed, until the dough no longer sticks to the bowl.

Divide into four equal pieces and rest for 20 minutes at room temperature.

Roll out (pic 1).

Cut the dough (pic 2).

Decorate with the toppings according to taste (pic 3).

\*Prove and \*bake for 15 minutes at 220C (with steam, if available).

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LA ROSE NOIRE®  
Gérard Dubois

LA ROSE NOIRE LIMITED

2/F Corporation Square 8 Lam Lok Street Kowloon Bay, Hong Kong  
E office@la-rose-noire.com | T [852] 2754 2355 | F [852] 2795 7473

www.la-rose-noire.com