



Garlic Focaccia Bites

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
20-24 Bites	15 MIN	25 MIN		8

Garlic focaccia bites are soft, fluffy pieces of focaccia bread infused with olive oil, fresh garlic, and herbs. These bite-sized appetizers are full of flavor and perfect for sharing. With their golden crust and airy texture, garlic focaccia bites are great for parties, snacks, or as a side dish. They're simple to prepare and bring a classic Italian-style flavor to your table.

Ingredients

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup warm water
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon instant yeast
- 3-4 garlic cloves, minced
- 2 tablespoons olive oil (for topping)
- 1 tablespoon fresh rosemary or parsley
- Coarse salt for topping

Recipe Summary

- Prep Time: 15 minutes
- Rise Time: 1 hour
- Cook Time: 20-25 minutes
- Total Time: ~1 hour 40 minutes
- Servings: 20-24 bites
- Course: Appetizer / Side
- Cuisine: Italian

Cooking Method

Instructions

1. In a bowl, combine warm water, sugar, and yeast. Let sit for 5 minutes.
2. Add flour, salt, and olive oil. Mix to form a dough.
3. Knead for 5-7 minutes until smooth.
4. Cover and let rise for about **1 hour** until doubled in size.
5. Preheat oven to **400°F (200°C)**.
6. Transfer dough to a greased baking pan and spread evenly.
7. Press dimples into the dough using your fingers.
8. Drizzle olive oil and sprinkle garlic, herbs, and coarse salt on top.

9. Bake for **20-25 minutes** until golden.
10. Let cool slightly and cut into bite-sized pieces.
11. Serve warm.

Cooking Tips

- Let the dough rise fully for a soft texture
- Use good-quality olive oil for better flavor
- Press deep dimples to hold oil and toppings

Variations

- Add cherry tomatoes for a classic focaccia twist
- Sprinkle parmesan cheese for extra flavor
- Use roasted garlic for a sweeter taste
- Add olives for a Mediterranean version

What to Serve with Garlic Focaccia Bites

- Soups and stews

- Dips like hummus or olive oil
- Pasta dishes
- Cheese boards

Storage

Store in an airtight container at room temperature for up to 2 days.

Reheating

Reheat in the oven at 350°F (175°C) for a few minutes.

Frequently Asked Questions

Can I make focaccia dough ahead of time?

Yes, refrigerate the dough and use it later.

Can I freeze focaccia?

Yes, freeze after baking and reheat when needed.

Can I use dried herbs?

Yes, but fresh herbs give better flavor.

Recipe Author

Mary Thompson

Downloaded from iheartgarlic.com

