**Morton Salt**

**Lemon and Olive Focaccia with Bruschetta Topping**

Out of ideas for a fast and delicious appetizer? Perfect for a weeknight get together or a proper dinner party on the weekends, try this Lemon and Olive Focaccia with Bruschetta Topping.

Morton® Fine Sea Salt is perfect for baking as it dissolves in the dough and seasons your baked good throughout. Don’t forget to season your fresh tomatoes with Morton® Kosher Salt. Kosher Salt crystals are perfect to coax the tomato to release their juices, resulting in fruit that’s more concentrated and delicious in flavor.

INGREDIENTS

Focaccia:

1 package yeast

5 cups bread flour, divided

2 cups water, divided

2 teaspoons Morton® Fine Sea Salt

3/4 cup olive oil, divided

2 lemons, sliced

1/2 cup castelvetrano olives

1/2 cup freshly grated Parmesan

1/4 teaspoon Morton® Fine Sea Salt

Bruschetta:

2 pints multi-colored cherry tomatoes, halved

3 tablespoons minced parsley

3 tablespoons torn basil leaves

2 cloves garlic, minced

1/2 teaspoon Morton® Kosher Salt

Directions:

In a large bowl, add yeast, 1 cup flour and 1 cup water. Stir to combine and let sit for 15 minutes. Add the remaining flour, water, Morton® Fine Sea Salt and 2 tablespoons olive oil and mix until combined. Turn the dough out onto a lightly floured surface and knead for 10 minutes. Form into a dough ball and place in an oiled bowl. Allow to rise until doubled in size, 1 1/2 to 2 hours.

Pour remaining olive oil on a baking sheet and spread to coat. Place dough on oiled sheet and spread to cover. Place lemons slices, olives and grated cheese on top and set aside to rise for 1 more hour.

Preheat oven to 500 degrees Fahrenheit, and bake the bread for 15 minutes. Sprinkle the dough with Morton® Fine Sea Salt when it is fresh out of the oven.

Make the bruschetta:  In a medium bowl, mix cherry tomatoes, parsley, basil leaves, garlic and Morton® Kosher Salt. Serve on top of bread.