

# Herb Focaccia Rolls

	Conversion Factor	Original Yield	Desired Yield
desired yield			
----- = conversion factor			
original yield			
<b>Original Yield x Conversion Factor = Desired Yield</b>			
all-purpose flour			1 ½ c.
<b>quick-rise yeast</b>			.2 oz.
(thyme, dry, divided)			2 t.
(rosemary, dry, divided)			2 t.
sugar			½ T.
salt, divided			¾ t.
warm water (120° to 130°)			¾ c.
extra-virgin olive oil, divided			3 T.

1. Combine flour, yeast, 1 tablespoon thyme, 1 tablespoon rosemary, sugar and 1 teaspoon salt.
2. Add water and 2 tablespoons oil; beat 1 minute (dough will be very sticky).
3. Divide dough among 18 greased muffin cups.
4. Let rise in a warm place until doubled, about 30 minutes.
5. Preheat oven to 375°. In a small saucepan over medium-low heat, stir together remaining seasonings and oil just until herbs are fragrant and oil is hot, about 1-1/2 minutes.
6. Remove from heat; cool.
7. Gently spoon cooled herb mixture over each roll.
8. Bake until golden brown, 20-25 minutes. Yield: 1-1/2 dozen.

Editor's Note: For standard focaccia, spread dough in a greased 13x9-in. pan. Let rise in a warm place until doubled, about 30 minutes. Top with herb mixture; bake at 375° until golden brown, 25-30 minutes.