

Tuscan Grape Focaccia recipe

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Growing up on a little farm in Tuscany, autumn was always my favorite season. It was grape harvest time, and the vineyards would be heavy with ripe, juicy grapes. I remember running through the rows with my family, tasting grapes straight off the vine, and helping gather the harvest that would end up in wine, jams, and on our table.

One of my favorite memories is my Mama making . That simple focaccia, dotted with sweet, slightly tart grapes, fragrant rosemary, and a drizzle of golden olive oil, was pure magic. Making it now always takes me back to those sun-soaked Tuscan mornings and the joy of sitting around the table with family, enjoying the fruits of the harvest.

Things to know about this Tuscan Grape Focaccia recipe

- Use small, seedless grapes for the best results—they soften and burst beautifully in the oven.
- The dough can be made ahead and refrigerated overnight (or up to two days) for deeper flavor.
- Gently press the grapes into the dough to keep them from sliding off while baking.
- Optional: sprinkle with chopped walnuts or pine nuts for added texture and nutty flavor.
- This focaccia is delicious warm, at room temperature, or even toasted the next day.

▪ **Storage Tips:**

This Tuscan Grape Focaccia is best enjoyed the day it's baked, but you can store leftovers in an airtight container at room temperature for up to 2 days. To refresh, warm slices in a 350°F oven for 5–7 minutes to bring back that soft, just-baked texture. You can also freeze the focaccia whole or in slices for up to 1 month; thaw at room temperature and reheat before serving.

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 - butternut squash Gnocchi with gorgonzola cream sauce— A comforting autumn dish that brings the flavors of fall to your table.
 - Creamy Mushroom Risotto – A hearty and earthy risotto perfect for cozy evenings.
 - Easy quick Focaccia bread – Master the art of focaccia with this timeless recipe.

Tuscan Grape Focaccia recipe (Schiacciata con l'Uva)

Serving: 8–10 slices

Prep Time: 20 minutes (plus overnight rest + 2 hours rising)

Cook Time: 25–30 minutes

Ingredients

▪ **For the Dough**

- 4 cups all-purpose flour
- 1 Tbsp. active dry yeast
- 1 Tbsp. salt

- 2 cups warm water
- $\frac{1}{2}$ cup olive oil
- 1 Tbsp. honey

For the Topping

- 3–4 cups seedless red or black grapes (small, wine-like grapes work best)
- 2–3 Tbsp. granulated sugar (adjust depending on grape sweetness)
- 4 Tbsp. extra virgin olive oil, for drizzling
- 1 tsp. fresh rosemary, chopped (optional but traditional)
- Pinch of flaky sea salt
- Optional: a handful of chopped walnuts or pine nuts for crunch

Instructions

1. Prepare the Dough

- In a large bowl dissolve the yeast in warm water and let it rest for 5 minutes until foamy.
- Stir in the olive oil and honey. Mix the salt with the flour, then add flour to the wet mixture.
- Combine with your hands until a dough forms. Shape into a ball, drizzle lightly with olive oil, cover, and refrigerate overnight or up to 2 days.

2. First Rise & Pan Prep

- When ready to bake, grease a 9×13-inch pan.
- Take the dough out of the fridge. With oiled hands, gently fold the dough over itself four times, turning the bowl a quarter turn each fold.
- Pour 2 Tbsp. olive oil into the pan and place the dough in the center, coating well. Cover and let rise in a draft-free place until doubled in size (1½–2 hours).

3. Add the Grape Topping

- Preheat oven to 400°F.
- Once dough has risen, dimple the surface with your fingertips.
- Scatter grapes evenly over the dough, gently pressing them in. Sprinkle with the sugar, drizzle with the remaining 2 Tbsp. of olive oil, and add a few pinches of rosemary.
- . Finish with a pinch of flaky sea salt and optional nuts if using.

4. Bake

- Bake for 25–30 minutes, until golden brown on top and crisp on the bottom. Grapes should be softened and slightly burst.
- Cool slightly before slicing and enjoy warm or at room temperature.