



FOCACCIA

Makes one focaccia.

INGREDIENTS

- 225g strong plain white flour
- 1 x 7g sachet easy blend yeast
- 2 tablespoons olive oil
- 150ml warm water
- 3 sprigs of fresh rosemary - divided
- 1 tablespoon olive oil
- 1 teaspoon olive oil for greasing the tin
- 1 tablespoon plain flour for flouring the tin

EQUIPMENT

- mixing bowl
- measuring jug
- wooden spoon
- flour dredger
- baking tray - greased and floured
- teaspoon
- tablespoon

HOW TO MAKE IT

1. Prepare the bread dough by mixing the flour and yeast together in a mixing bowl. Add the olive oil and water. Mix to a soft dough.

2. Knead the dough thoroughly until it is smooth and elastic.

3. Press the dough out into a 23cm round. Place it on the baking tray.

4. Heat the oven to 230°C/Gas 8. Leave the bread to rise for approximately 20 minutes.

5. Make indents with your fingertips all over the dough. Drizzle olive oil over the dough and put rosemary leaves in each hole.

6. Bake for approximately 15 minutes until golden-brown.

HOT TIP: Eat on the day it is made, preferably warm.