## **Focaccia**

## Ingredients:

250g Strong Plain White Flour

150ml Warm Water: School to Provide

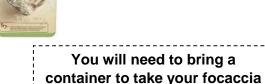
7g (1 Sachet) Fast Acting Easy Blend Dried Yeast

3 Tablespoons Olive Oil

1 Teaspoon Salt: School to Provide

1 Teaspoon Coarse Sea Salt: School to Provide





home in.



Any Fresh Herbs Garlic **Dried Herbs Sundried Tomatoes** Rosemary (Decoration) Olives (Decoration)







## Method:

- 1. Weigh and measure out all ingredients accurately. Ensure the warm water is weighed out into a measuring jug.
- 2. Sieve flour into a large bowl.
- 3. To the flour add the yeast and salt. Add any optional ingredients.
- 4. Stir 2 tablespoons (keep 1 tablespoon for later) of the olive oil into the 150ml of warm water in the jug. Mix thoroughly with a round bladed knife to form a soft dough.
- 5. Turn the dough out onto a lightly floured surface and knead for 10 minutes or until the dough is smooth and elastic.
- **6.** Place the dough on a baking tray and leave to rise in the room for at least 5 minutes.
- **7.** Roll the dough out into a rectangle.
- 8. Brush olive oil over half of the dough. Brush water around the edges of the other half and fold the dough in half into a rectangle shape.
- 9. Place the dough back onto the baking tray and press your knuckles down into the dough to give it a dimpled surface.
- 10. Drizzle the remaining olive oil over the dough, leaving it to pool slightly in the dimpled dough. Sprinkle over the coarse sea salt.
- 11. Place the dough on the baking tray into a cold oven and straight away turn the oven to 200°C or Gas Mark 6. Bake for 30 minutes, or until it is risen and golden in colour.
- 12. Remove the baking tray from the oven; use a fish slice to transfer the focaccia onto a cooling rack to cool.
- **13.** Place olives or rosemary on top to decorate.
- 14. When cool, cut into chunks and serve.

