

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



Optional Ingredients:

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



You will need to bring a container to take your focaccia home in.

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.

