

Focaccia Bread

INGREDIENTS (makes 4)

- 150g strong plain flour
- 50g wholemeal strong plain flour
- 1 x 7g sachet easy-bake (microfine) yeast
- ½ teaspoon mixed herbs
- 200ml warm water
- 2 teaspoons oil

For the topping:

- 2 sprigs fresh rosemary (or ½ teaspoon dried)
- 4 teaspoons vegetable oil



EQUIPMENT

- mixing bowl, measuring jug, wooden spoon, medium sized 'tie handle' plastic bag, teaspoon, flour dredge, baking tray, spatula

METHOD

1. Place the flour, yeast and mixed herbs in the mixing bowl. Gradually add the water* to form a soft, slightly sticky dough with a wooden spoon. *You may not need to add all of the water!
2. Open the plastic bag and add the oil. Rub the bag together so it gets an even coating of oil (this will stop the dough from sticking to it), then place the dough in the bag. Knead the dough in the bag for 4-5 minutes until it develops a soft, elastic and smooth texture.
3. Place the kneaded dough onto a lightly floured surface and divide into 4 pieces. With your fingertips, press each piece of dough into a 10cm circle. Place each piece onto a lightly floured baking tray. Heat the oven to 200°C/Gas 6.
4. Make indents with your fingertips all over each piece of dough, then drizzle 1 teaspoon of oil over each piece and put rosemary leaves in each hole.
5. Leave the pizzas to stand for 5 - 10 minutes. Bake for 10-15 minutes until the cheese has melted and, when lifted with a spatula, you can see that the pizza base has cooked.

TOP TIPS!

- * This bread can be frozen for up to 1 month, so why not make a double batch and freeze some for a future date.
- * Why not add some other toppings to the focaccia bread, such as sun-dried tomatoes, sliced red onions, garlic or olives.

ALLERGY AWARENESS!

This recipe contains: Cereals containing gluten, Milk

