

ROSEMARY AND SEA SALT FOCACCIA

EQUIPMENT

STAND MIXER WITH DOUGH HOOK, LARGE FLAT BAKING TRAY

INGREDIENTS

450GM PLAIN FLOUR, 310GM WARM WATER, 8GM DRIED YEAST, 12GM CASTER SUGAR,
12GM SALT, 28GM OLIVE OIL, 3 SPRIGS ROSEMARY,
EXTRA FLOUR, OLIVE OIL AND SALT

METHOD

PLACE ALL INGREDIENTS EXCEPT ROSEMARY IN A STAND MIXER AND MIX ON MEDIUM SPEED FOR 8 MINS

LIGHTLY DUST THE BENCH WITH FLOUR AND REMOVE THE DOUGH FROM THE BOWL, KNEAD FOR 3-4 MINS

LIGHTLY OIL THE MIXING BOWL AND RETURN THE DOUGH COVER WITH CLING FILM AND PLACE IN A PRE-HEATED OVEN STEAM SETTING 35 DEGREES FOR 20 MINS

ONCE PROVED REMOVE THE DOUGH FROM THE BOWL AND KNEAD AGAIN ON A LIGHTLY FLOURED BENCH

OIL A FLAT BAKING TRAY WELL AND PLACE THE DOUGH ON TOP AND STRETCH OUT THE DOUGH TO COVER THE TRAY

RETURN TO THE OVEN AND PROVE AGAIN SAME TIME SAME TEMPERATURE

REMOVE FROM THE OVEN AFTER THE SECOND PROVE AND CHANGE THE SETTING ON THE OVEN TO COMBI MODE 230 DEGREES

DOUSE THE SURFACE OF THE DOUGH WITH OLIVE OIL, PICK ROSEMARY SPRIGS AND SCATTER OVER THE TOP. ADD SALT AND A DUSTING OF FLOUR, POKE IN SOME FINGER HOLES AND RETURN TO THE OVEN TO BAKE FOR 17 MINS

ONCE BAKED REMOVE FROM THE OVEN AND REMOVE FROM THE TRAY WHILE HOT, COOL ON A CAKE RACK

HINTS & TIPS

- ENSURE YOU OIL THE BAKING TRAY WELL, DURING OUR TESTS WE DID NOT AND ENDED UP WITH BREADCRUMBS!
- TRY ALTERNATIVE FLAVOURS, ADD OLIVES OR THYME, CARAMELISED ONION OR SOME GRUYERE CHEESE