

# Focaccia

Miss  
Followay

Makes 24 tastes

## Equipment:

- Small bowl
- Large mixing bowl
- Scales
- Measuring spoons
- Baking tins

## Ingredients:

- Olive oil, to grease
- 1 sachet dried yeast
- 250ml (1 cup) warm water
- 450g plain flour
- 1/2 teaspoon salt
- 2 tablespoons extra virgin olive oil
- Plain flour, to dust
- 1 tablespoon fresh rosemary leaves
- 1 teaspoon sea salt flakes

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## Method:

1. Brush 2 square pans with oil to lightly grease. Combine yeast and water in a bowl. Set aside in a warm, draught-free place for 10 minutes or until foamy.
2. Sift flour and salt into a large bowl. Make a well in the centre and pour in yeast mixture and olive oil. Use your hands to bring dough together in the bowl.
3. Turn dough onto bench and knead until smooth and elastic. Brush one pan with oil to grease and place dough in it. Cover with gladwrap set aside in a warm, place to prove for 1 hour or until dough doubles in size.
4. Preheat oven to 200°C. Turn dough onto a lightly floured surface and knead for 2-3 minutes or until smooth and elastic. Split the dough into two pieces and stretch into a square. Transfer to prepared pan and press into sides to fit. Brush with a little oil. Set aside for 30 minutes or until doubled in height.
5. Use your finger to press dimples into the dough. Brush with oil and sprinkle evenly with rosemary and sea salt flakes. Bake in preheated oven for 20 minutes or until golden brown and cooked through. Remove from oven. Transfer to a wire rack to cool. Serve warm or at room temperature.

