# Focaccia



## Ingredients list

- 250g strong white bread flour
- 1 tsp salt
- 1sachets (7g) dried yeast.
- 30ml olive oil
- 200ml cold water
- 50ml olive oil, for kneading and drizzling on top.

Toppings of your choice (some suggestions below):

- 1. Cheddar, mozzarella, and Jalapeno
- 2. Chunky sea salt, fresh rosemary, and thyme
- 3. Plum tomatoes, Fresh basil, and mozzarella

Your oven proof dish (metal/glass/ceramic) from home!

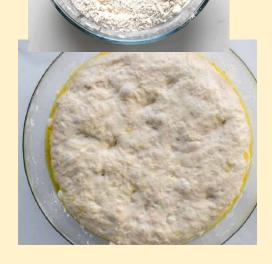
### Equipment list

- Your oven proof dish (metal/glass/ceramic) from home!
  - Glass bowl
  - Bread scrapper
  - Measuring jug

#### Method:

- 1. Grease tin and line tin!
- 2. Place the flour in a large mixing bowl. Add the salt and yeast (at opposite ends) and mix with a plastic spoon.
- 3. Add 2tbsp of olive oil and mix in. Then add 170ml of cold water, gently stirring with a wooden spoon. *Make sure you add all the water, it is meant to be a wet dough. You might need more water.*
- 4. Tip the dough onto an <u>oiled work surface</u> and continue kneading for five more minutes. Use your scrapper to help you with this to prevent getting dough all over your hands!
- 5. Cover the dough with the upturned bowl and leave for 10 minutes to rest
- 6. Remove the bowl and knead the dough again for another 3-5 minutes





#### **Method:**

- 7. Place dough into greased and lined baking tray and flatten with your fingertips (put oil on your hands to prevent dough sticking to you!) pushing into the corners.
- 8. Add your other ingredients to the top e.g. basil, tomato, onion, cheese, thyme, rosemary etc.
- 9. Cover with clingfilm. Then leave to prove for 45 minutes (or until there is only 30mins left of the lesson!)
- 10. Preheat the oven to 220C/425F/Gas 7. Drizzle the dough with oil
- 11. Sprinkle with sea salt then bake in the oven for 20 minutes. When cooked, drizzle with a little more olive oil.

