

# 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 **oiled work surface** 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.

