

# Focaccia with Rosemary and Olives

Makes 1 loaf for sharing



## Ingredients (allergens in bold)

- 225g strong **white flour**
- 1x 6g sachet easy blend yeast
- 1 tsp salt
- 150ml warm water
- 3 tbsp olive oil
- extra **flour** for kneading
- 1 tbsp olive oil for drizzling
- few sprigs rosemary
- 7 green or black olives - pitted and torn in half (optional)

## Method

1. Place the flour, salt and yeast in the mixing bowl. Add 3 tbsp oil and enough water to form a soft dough mixing thoroughly with a wooden spoon.
2. Knead the dough on a floured surface for about 5 minutes until it is soft and springy. It will be a little sticky but try not to add more flour.
3. Heat the oven to 220°C / Gas 7.
4. Press the dough out into a 23cm flat round shape and place it on a baking tray lined with baking parchment. Leave it to rise for at least 20 minutes until it looks puffy.
5. Make deep indents with your fingertips all over the dough. Drizzle olive oil over the top, scatter on the olives (if using) and push small sprigs of rosemary into the holes.
6. Bake for 15-20 minutes until golden brown then cool the focaccia on a wire rack.



## Equipment

- mixing bowl
- measuring jug
- spoons
- wooden spoon
- baking tray
- baking parchment
- cooling rack

## Recipe notes and tips

- Focaccia is a soft, cakey bread product, traditionally seasoned with rosemary and sea salt.
- If you want to make individual portions, divide the dough into 4 pieces at stage 4 of the recipe.
- Other ingredients that are nice for the topping are sun dried tomatoes and roasted vegetables.