



Tomato and olive focaccia

Serves: 24 - 30 tastes

Source: Women's Weekly, Muffins, scones & breads



Ingredients

450 grams strong bread flour
¾ teaspoon salt
3 teaspoons yeast
3 tablespoons olive oil
350 mls warm water

Topping

1/3 cup olives. Pitted and halved
½ cup cherry tomatoes, halved
1/4 teaspoon salt
1 ½ tablespoons olive oil
2-3 5cm pieces of rosemary

Equipment

Knives
Chopping board
Oven tray
Glad bake
Grater
Mixing bowl
Measuring spoons
Measuring scales

What to do:

- Put flour and salt into a large bowl
- Stir in yeast
- Pour in oil and water, combine into a soft dough
- Turn dough out onto a floured surface and knead for 5-10 minutes or until dough is smooth and elastic
- Place dough in a lightly oiled bowl, cover with plastic wrap and allow to rise for about an hour
- Pre heat oven to 220 degrees
- Gently tip dough onto a large baking tray lined with glad bake
- Gently press the dough to fill the tray, cover with a tea towel and allow to rise for 15 minutes
- Use your fingertips to make deep indentations all over the surface of the dough.
- Sprinkle over the extra oil and salt
- Stud the dough with cut tomatoes and olives. Sprinkle over the rosemary
- Bake in the oven for 25 minutes – or until golden and crisp
- Allow to cool slightly, cut and serve