

Focaccia

Equipment needed

- Large bowl
- Measuring spoons
- Measuring Jug
- Scales
- Wooden spoon
- Baking Paper
- Pastry brush
- Oven at 210°C

Ingredients

- 1 tbsp dry yeast
- 1 tbsp sugar
- 550 mls warm water
- 1 kg bakers (plain) flour
- 1 tbsp salt
- 1 tbsp olive oil
- Fresh rosemary leaves
- Sea salt
- extra plain flour for kneading

Notes:

- Your dough will be made so please form this dough (start at the arrow below) then make a batch for the next class.

What to do

- Preheat oven to 200°C fan forced.
- Combine yeast, sugar and the water in the measuring jug. Set aside for 5 minutes or until foamy.
- In the large bowl combine the flour and salt and make a well in the middle.
- Pour in the yeast mixture. Add the olive oil. Use a wooden spoon to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
- Turn the dough onto a floured surface, scrape out the bowl so it is reasonably clean.
- Knead the dough for 10 minutes, until smooth and elastic.
- Place a little oil in the bowl, return the dough to the bowl and turn to coat. Cover and set aside in a warm area for 30 minutes or until double in size.
- Wash and finely chop the rosemary leaves, set aside.
- After 30 minutes punch down dough and knead for 1 minute.
- Divide into 4 and stretch or roll out to form a circular shape about 20mm thick.
- Cover baking tray with baking paper. Place focaccia on tray.
- Use the end of the wooden spoon to make indentations in the dough about 5cm apart all over the surface.
- Cover with a tea towel and let rest in a warm place for 20 minutes.
- Lightly brush with olive oil, sprinkle on some sea salt and rosemary.
- Bake at 200°C for 15 - 20 minutes.
- Allow to cool, cut each focaccia into 8 slices and serve on large plates.

Clean up!