

Equipment	Ingredients	
<p>Small bowl</p> <p>Glass jug</p> <p>Measuring teaspoon</p> <p>Chopping boards</p> <p>Knives</p> <p>Baking tray</p> <p>Baking paper</p>	<p><u>Dough</u></p> <p>2 cups plain flour</p> <p>1 teaspoons dried yeast</p> <p>1 teaspoon honey</p> <p>200ml water</p> <p><u>Topping</u></p> <p>10-15 cherry tomatoes, halved</p> <p>3 cloves garlic, finely chopped</p> <p>1 rosemary stem, leaves finely chopped</p> <p>$\frac{1}{4}$ cup olive oil</p> <p>1 teaspoon sea salt</p>	

METHOD

1. Preheat oven to 220 degrees C
2. Place all dough ingredients into KitchenAid stand mixer bowl. Attach dough hook and turn on low. Mix for about 5 minutes.
3. Tip dough onto a large baking tray lined with baking paper. Drizzle with oil, cover and let rest in a warm place to proof for about an hour.
4. Remove cover from dough, using fingertips, stretch dough to the edge of the baking tray and put aside.
5. Prepare the topping ingredients, evenly scatter garlic, rosemary and tomato on top of dough, gently pushing the tomato into the dough.
6. Sprinkle with sea salt and drizzle the rest of the olive oil.
7. Bake for about 20 minutes or until golden brown.