

Tomato and Garlic Foccacia

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

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.