**Focaccia**

**This recipe is simple but requires time to allow for the bread to prove before baking.**

**Ingredients:**

**4 cups all purpose flour or bread flour**

**2 teaspoons salt**

**2 teaspoons dried yeast**

**2 cups of lukewarm water**

**4 tablespoons olive oil**

**Method:**

**In a large bowl, mix flour, salt, yeast. Add warm water. Using a wooden spoon or spatula, mix until the liquid is absorbed, and the ingredients form a sticky ball. Rub the surface of the dough with some of the olive oil. Cover the bowl with a damp cloth or cling wrap. Place in the refrigerator for at least 12 hours, the dough can sit in the refrigerator for up to 3 days. Make sure the dough is well coated with oil, so it doesn’t form a crust.**

**Prepare two baking trays by oiling the trays liberally with some of the olive oil.**

**Remove the dough from the refrigerator, push the dough down. Divide the dough into 2 pieces. Coat each piece of dough with olive oil and then form a rough ball and rest on the trays, covered with a damp cloth for 3 to 4 hours.**

**Preheat oven to 200 degrees fan forced.**

**Pour a tablespoon of olive oil over each dough ball, making sure each ball is coated with the oil. Stretch the dough to fit the baking tray, poking the dough to make dimples in the dough. Sprinkle with rosemary and salt.**

**Place the baking trays in the oven and bake for 25 to 30 minutes.**

**Allow to cool slightly before cutting and serving.**