Rosemary Focaccia

Difficulty: Easy

Type: Bread

Serves: 30

From the garden: Rosemary

Equipment:	Ingredients
Baking tray	2 cups warm water
Large mixing bowl	4 tsp. dried yeast
Sifter	5 Tbsp. olive oil
Measuring spoons	5 cups plain flour
Measuring cups	2 tsp. salt
Measuring jug	Small handful Rosemary leaves
Wooden spoon	

What to do:

1. Pre-heat oven to 200 degrees Celsius. Brush a baking tray with at least 1 Tbsp. of olive oil.
2. Take pre/-prepared dough and punch down the centre of the dough with your fist. Turn out onto a lightly floured surface and knead for a few minutes until it is elastic and reduced in size.
3. Roll out and press into pre-pared pan, cover with a tea towel and set aside to prove again. Ideally for 20 minutes but aim for 10.
4. Take tray and press dimples into the dough using your fingers. Then brush with the remaining olive oil, sprinkle Rosemary and salt.
5. Bake in the oven for about 30 minutes or until golden.
6. Meanwhile, make the dough for the next class. Combine water, yeast sugar and 2 tbsp. oil in a jug or small bowl, whisk and set aside for 5 minutes or until frothy.
7. Place flour and half of the salt in a bowl and make a well in the centre. Pour in the yeast mixture and combine with a wooden spoon, then use your hands to bring the mixture together. Remember, if dough is too sticky, add flour or if it's too dry add a little water.
   9.Turn out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. Brush a bowl with oil to grease. Place dough in the bowl and cover with plastic wrap then set aside in a warm place for the next class.

 Cut your baked focaccia into slices and serve.