



Focaccia - Cheese & Herbs



Ingredients

- 150g Strong Plain Flour
- 2 tsp Dried Yeast
- 90mls Warm water
- Pinch of sugar
- ½ tsp fine salt
- ½ tbsp. Olive oil (1 tsp for dough & 1tsp on top)

Herb & cheese topping (optional)

- 1.5 tbsp freshly chopped mixed herbs (about half of its Italian parsley)
- 1/3 Clove of garlic clove finely chopped
- ¾ Teaspoon coarse salt
- 37g Gruyere cheese, grated or Provolone (tasty/cheddar)
- 1.3 tablespoons Olive Oil

Method

1. Place the sifted flour in the bowl with the salt and make a well in the center.
2. Sprinkle the yeast into the tepid water with a pinch of sugar, in the well - leave for 15 minutes if time permits in warm spot.
3. Add olive oil into the well.
4. Starting in the middle of the well, mix/ incorporate the flour into the yeast fermentation mixture.
5. Knead the dough well for about 5 minutes.
6. Leave it in a warm place for up to an hour to double in size, we call this proving the dough (if time permits).
7. Roll or shape the dough. Prove dough.
8. Dock the focaccia to remove excess air pockets, this will prevent dough from forming bubbles
9. Prepare your topping – salt, olive oil, mixed herbs, and cheese (of your choice).
10. Sprinkle to the top of focaccia

Cook

Prove the dough for 20 minutes in a warm place, or until till has risen. Preheat oven 190°C. Bake for 10- 15 minutes. Eat warm!

Yield: 2 Focaccia