

Fabulous Focaccia

For baking: a deep sided dish rather than a baking tray. Approx 5 cm deep.

300g white strong bread flour

3 heaped teaspoons yeast /7g

1 level teaspoon salt

Add 3 tablespoons or 2 large serving spoons of olive oil

200ml of warm water

Add salt to flour and mix; add yeast and mix in

Add oil and water.

Use a spoon / scraper to mix ingredients to a wet dough.

Turn on to board/ work surface; knead by folding and stretching and turning.

Do not add flour. If mixture sticks, add a little oil to the board.

Dough should bounce back and form into soft ball

Put a spoonful of oil in a bowl and return dough to bowl to rise

Leave for half an hour (less in warm weather)

Take baking dish, oiled or lined with baking paper and pour dough into dish.

Spread the dough out, & poke fingers indentations in dough

Sprinkle on herbs or poke rosemary into dimples

Sprinkle with sea salt

Drizzle oil over dough

Leave for 35 to 40 mins to rise

Bake in oven at 220 degrees/200 fan for 15 to 20 mins until light brown

Eat warm; or cut into squares to freeze. Defrost & warm in microwave.