



FOCACCIA

1 cup high grade flour
2 teaspoons of yeast or 10 g fresh yeast
1 teaspoon sugar
1 teaspoon salt
 $\frac{3}{4}$ cups warm water

1. Prepare yourself and your work area.
2. Get equipment.
3. Get all ingredients.
4. Activate yeast
5. Mix all other ingredients together.
6. Tip the flour into the yeast mixture
 - stir with a wooden spoon until combined.
7. Knead for about 5 min.
8. Put in a greased bowl and cover.
9. Leave dough in a warm place to double in size.
10. Preheat oven to 200°C.
11. Deflate dough and knead briefly to form shape.
12. Brush top of dough with oil and leave to double in size.
13. Make finger holes in top of the bread
 - sprinkle with chopped fresh rosemary and sea salt

14. Bake for 15 min at 200°C or until the bread is golden brown and sounds hollow when tapped.