

Rosemary Focaccia

Serves 4

Ingredients

Part 1:

14g dried yeast

90ml lukewarm water

10g sugar

110g strong flour

Part 2:

240g lukewarm water

110g olive oil

20g sugar

10g salt

430g strong flour

Finish:

200ml water

10g sea salt

Rosemary stalks

Method:

Preheat oven to 185c. Mix the ingredients in part 1 until a smooth dough is formed, allow to double in size in a greased bowl. Next, add part 2 ingredients to part 1, and mix till a smooth dough is formed. Place this mix in a heavily greased, parchment lined baking tray, pat down to reach all the corners and allow to prove in a warm place until doubled in size.

Use your fingers to place small holes across the dough, dissolve the water and the salt and spoon this on top. The water should completely submerge the dough, finish by ripping the rosemary all over the top.

Bake for 20-25mins until golden brown all over, rest on cooling rack, slice into long chunks.