

# Rosemary Focaccia

Equipment:	Ingredients:
Bowls – 1 small, 1 medium, 1 large Wooden spoon Baking tray lined with baking paper Pastry brush	1 ¼ cups warm water 2 teaspoons dried yeast 2 teaspoons caster sugar 3 ½ tablespoons olive oil 450g (3 cups) plain flour 2 teaspoons salt flakes 1 ½ tablespoons fresh rosemary leaves 20 pitted Kalamata olives

## What to do:

1. Combine the water, yeast, sugar and 2 tablespoons of oil in a small bowl. Set aside in a warm place for 5 minutes or until frothy.
2. Place flour and half the sea salt in a bowl. Make a well in the centre and pour in the yeast mixture. Use a wooden spoon to stir until combined, and then use your hands to bring the dough together in the bowl.
3. Turn onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Brush a bowl with oil to grease. Place dough in bowl and cover with plastic wrap or a damp tea towel. Set aside in a warm place for 45 minutes or until doubled in size.
4. Pre-heat the oven to 200°C.
5. Punch down the centre of the risen dough with your fist. Turn onto a lightly floured surface and knead for 2 minutes until dough is elastic and has returned to original size. Press onto the prepared tray. Use your finger to press dimples into the dough. Brush with remaining oil and sprinkle over rosemary and remaining salt. Press olives into the dough.
6. Bake in the oven for 25-30 minutes or until golden and focaccia sounds hollow when tapped on base. Serve warm or at room temperature.