

STAR RECIPE: ROSEMARY AND TOMATO FOCACCIA BREAD

This recipe is from the Week 3 Menu and the allergen group is noted in red:
Gluten

Ingredients

500g strong flour	20g salt
20g dried yeast	100ml olive oil
1 punnet of cherry tomatoes (halved)	400ml tepid water
3 sticks of rosemary (finely chopped)	

Method

1. Place the flour, salt, yeast, olive oil and 300ml of water into a large bowl.
2. Use your hand or a wooden spoon to gently stir to form a dough.
3. Knead the dough for 5 minutes in the bowl, gradually adding the remaining water.
4. Once combined, add the rosemary and the tomatoes.
5. Pour olive oil onto a surface, place the dough on top and continue to knead for another 5 minutes.
6. Place the dough back in the bowl and cover until the dough has doubled in size.
7. Preheat the oven to 200c
8. Place the dough onto a lined tray and using your fingers press down on the dough until the tray is fully covered.
9. Make dents in the dough and drizzle bread with olive oil.
10. Bake for 20 minutes then remove and cut into pieces.
11. Remove from the oven, cut into pieces and serve warm or cold.

Enjoy 😊