







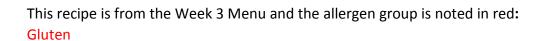






STAR RECIPE:









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)	





- 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.























