

# STAR RECIPE:

## Tomato and Olive

### Focaccia Bread

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

#### Ingredients

500g strong flour	20g dried yeast
20g salt	100ml olive oil
250g pitted olives (chopped)	400ml tepid water
1 punnet of cherry tomatoes (halved)	

#### Method

1. Place the flour, salt, yeast, olive oil and 300ml of the water into a large bowl.
2. Gently stir with your hand or a wooden spoon to form a dough then knead the dough in the bowl for five minutes, gradually adding the remaining water.
3. Once combined add the olives and the tomatoes.
4. Drizzle olive oil onto a surface and tip the dough onto it.
5. Knead the dough for 5 minutes
6. Return the dough to the bowl and cover.
7. Leave the dough until it has doubled in size.
8. Preheat the oven to 200c
9. Divide the dough into three equal portions and place onto a lined tray using your fingers press down on the dough until the tray is fully covered.
10. Make dents with your fingers all around the dough and drizzle with olive oil.
11. Place in the oven and bake for 20 mins.

Serve hot or cold and enjoy 😊