

# Star Recipe

## Tomato Focaccia Bread

(Makes 3)

### Ingredients

- 500g Strong Flour\*
- 20g Salt
- 20g Dried Yeast
- 100ml Olive Oil
- 400ml Tepid Water
- 50g Dried Oregano
- 1 Punnet of Cherry Tomatoes

\*Allergen: Gluten

### Method

1. Place the flour, salt, yeast, olive oil and 300ml of the water into a large bowl. 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.
2. Tip the dough onto a surface oiled with the olive oil and continue kneading it for 5 minutes.
3. Return the dough to the bowl, cover and leave for 1 hour so it doubles in size.
4. Whilst the dough is proving. Chop the tomatoes into quarters and place in a bowl.
5. Add the dried oregano, 4 tbsp of olive oil and a pinch of salt and mix together.
6. Preheat the oven to 200c
7. Remove the dough from the bowl and divide it into three equal portions.
8. Place them onto a lined tray and using your fingers press down on each of the portions until the tray is fully covered.
9. Make dents with your fingers all around the dough and then cover the dough with the herby tomato mix ensuring it covers most dents.
10. Bake for 20 mins
11. Remove from the oven and leave to cool on a cooling rack.

Serve and enjoy 😊