



Rosemary, Garlic & Sea Salt Focaccia Bread

Sarah's servings: 15, Sarah's skill: Medium, Baking time: 30 mins

Ingredients

500g strong white bread flour
7g dried yeast
7g salt
45g olive oil
350ml tepid water

4 tbsp olive oil, for greasing and topping
1 tsp sea salt
1 tbsp rosemary, dried or fresh
3 cloves garlic, chopped finely

Method

- Place the flour, yeast, salt and olive oil in the bowl of a stand mixer fitted with the dough hook attachment.
- Add the water and mix until all the ingredients are combined.
- Set a timer for 10 minutes and keep mixing on a medium speed. It will look very wet but this is how it should look. Do not add any more flour.
- After 10 minutes the dough will be coming away from the sides of the bowl but still wet.
- Transfer the dough, using a dough scraper, to a large oiled bowl and cover with clingfilm.
- Leave to prove for about 2 hours or until doubled in size.
- Once proved take a baking tin roughly 20cm x 23cm and add 2 tbsp of olive oil and brush this all over the bottom and sides of the tin.
- Transfer the dough into the tin and with your fingers spread the dough to the edges of the tin.
- Cover with cling film and leave to prove for another 45 minutes.
- Pre-heat the oven to 220°C (200°C fan).
- Brush 1 tbsp of olive oil over the surface of the bread and using your fingers make deep dimples all over the surface. Make sure they are deep and reach the base of the tin.
- Sprinkle the sea salt, rosemary and garlic all over the top of the dough.
- Bake for 30 minutes until golden brown then brush the top with 1 tbsp olive oil.