

Focaccia

Ingredients

200g white bread flour	$\frac{1}{2}$ tsp salt
2 tsps. dried yeast	2 sprigs rosemary
120ml warm water	2 cloves of garlic
1 $\frac{1}{2}$ tbsp. olive oil	

Method

1. Get out equipment. Light oven 200c/Gas 6
2. Dissolve yeast in warm water. Add olive oil
3. Put flour and salt into mixing bowl. Make a well. Pour in yeast mixture, stir with knife to make dough.
4. Knead dough for 10 mins.
5. Roll out dough place in grease cake tin. Prove for 15 mins.
6. Prepare garlic and rosemary.
7. Poke dough to make deep dimples. Drizzle olive oil over.
8. Sprinkle garlic and rosemary over top
9. Bake in oven for 15-20 mins.