

Focaccia Bread

Sponge Mix

250g Bread Flour
 280g Tepid water
 14g Fresh yeast
 2tblspn Olive oil

250g Bread Flour
 2tspn Salt
 2 sprigs Rosemary
 1dsstspn Rock salt
 Olive oil



Small bowl
 Large bowl
 Baking trays
 Whisk



Dissolve the yeast in the water. Add oil and flour mix together. Cover with cling film and leave to rise until bubbling.

Add the rest of the flour and salt to the sponge and knead the dough until smooth and soft, slightly sticky. Cover with a cloth and let it rise for 20 mins. Knock it back and roll out into a circle 5mm thick. Place on a oil tray.

Stab the bread with the rosemary leaves and rock salt. Brush with olive oil, cover with a cloth and let it rise. Bake in a pre-heated oven at 200c for 20-25 mins.

Remove and cool on cooling wire.