COOKING PASSION SINCE 1877



Rosemary and Olive Focaccia

DIFFICULTY: MEDIUM

PREPARATION TIME: 30 MINUTES

COOKING TIME: 25 – 30 MINUTES

SERVES: 6 – 8

Ingredients

Bread

500g bread flour
7g sachet dried yeast
2 tsps salt
1 tsp sugar
2 tsp chopped fresh rosemary
330ml warm water
1 tbsp olive oil

Topping

Olive oil
1/3 cup pitted olives
1 tbsp fresh rosemary leaves
Salt flakes

Method

Combine the flour, yeast, salt, sugar and chopped rosemary in a bowl. Add the warm water and olive oil and mix to form a soft dough.
Knead the dough on a lightly floured surface until smooth and elastic.
Line the multipurpose pan with baking paper & drizzle with olive oil.
Put the dough into the pan and place into the oven. Select Dough Proving function level 1. Allow the dough to prove for 40 – 45 minutes or until doubled in size.
Using the palm of your hand, spread the dough into an oval shape approximately
1 -1.5cm in thickness. Using your fingers “dimple” the dough, being careful not to push through to the base. Arrange the olives over the dough and sprinkle with rosemary leaves. Drizzle with olive oil and sprinkle with salt flakes. Place the dough back in the oven on shelf position 2 to prove for a further 30minutes or until doubled in size.
Leaving the dough in the oven, change the oven function to Bread Baking 210˚C with high steam. Bake for 20 – 25 minutes or until golden and crusty.

Notes

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