

FOCACCIA BREAD

Ingredients

300g strong flour

1 sachet yeast

15 ml oil

150ml warm water

Rosemary to sprinkle

Garlic clove

Method

1. Mix flour and yeast together
2. Add oil and water
3. Knead thoroughly until it is smooth and elastic
4. Press into a round
5. Heat oven to 230 C, Gas 8.
6. Leave bread to prove
7. Add flavourings as required.
8. Bake for approx 15 mins until cooked

FOCACCIA BREAD

Ingredients

300g strong flour

$\frac{1}{2}$ sachet yeast

15 ml oil

150ml warm water

Rosemary to sprinkle

Garlic clove

Method

1. Mix flour and yeast together
2. Add oil and water
3. Knead thoroughly until it is smooth and elastic
4. Press into a round
5. Heat oven to 230 C, Gas 8.
6. Leave bread to prove
7. Add flavourings as required.
8. Bake for approx 15 mins until cooked

FOCACCIA BREAD

Ingredients

300g strong flour

$\frac{1}{2}$ sachet yeast

15 ml oil

150ml warm water

Rosemary to sprinkle

Garlic clove

Method

1. Mix flour and yeast together
2. Add oil and water
3. Knead thoroughly until it is smooth and elastic
4. Press into a round
5. Heat oven to 230 C, Gas 8.
6. Leave bread to prove
7. Add flavourings as required.
8. Bake for approx 15 mins until cooked

