



Rosemary Focaccia Bread



454g bread flour
1 dstspn sugar
1 dstspn salt
25 g yeast
450 ml water (tepid)
4 sprigs rosemary
sea salt
olive oil



Put flour, sugar, salt & chopped rosemary into a large mixing bowl.(or other flavourings)

Mix Yeast with tepid water & add to the flour ,salt and sugar mix by hand to a smooth batter and leave to rise.(double in size)

Empty out onto a floured work surface and coat the dough

Place into an oiled and floured tray & leave for 5 minutes.

Knead with oil and rock salt, push into all corners of the tray & cook in a pre heated oven at 210 oc for 25 - 30 minutes.

Leave to stand for 5 minutes and then turn out of tin.