

Rosemary & Sea Salt Foccacia

1/3 bag strong bread flour (I find Lidl gets the best results, probably due to flour treatment agent, so for organic purists then choose one without)

1 sachet easy blend yeast

1 tsp salt

1 tsp sugar

Few glugs of good quality olive oil plus more for kneading

Rosemary leaves (strip off woody bits) – a handful

Sea salt – good quality crystals for scattering on top

- 1 Mix flour, yeast, sugar, salt, rosemary, add in a generous splash or two of olive oil and distribute evenly.
- 2 Add in enough warm (hand hot, not boiling or cold) water to bring the dough together, a little sticky is better than too dry.
- 3 Knead for 5-10 mins, I favour an oiled surface over a floured one especially for this kind of bread.
- 4 Put onto a baking stone depending on what shape you want, but either a flat stone, bar pan or deep dish baker would work well (or use a baking tin if you have no stones) and shape as you wish (rectangle, oval, circle etc)
- 5 Put in the fridge for at least 5 hours, or overnight. (Oiled cling film will slip off easily after)
- 6 Take out of the fridge and leave in kitchen for another 4 hours or so, be careful not to knock the stone as the rise could collapse.
- 7 Poke a few spare rosemary sprigs in the top and sprinkle with sea salt
- 8 Bake 25-30 mins in med-hot oven (180-190 degrees) or until golden and the bottom of the loaf sounds hollow when you tap it.

You can substitute rosemary and sea salt with just about anything, olives, sundried tomatoes, thyme, chilli, anchovies etc etc, although Italian type flavours work best.