



FOCACCIA CLASSICA

Ingredients

- 500g plain white flour (plus extra for dusting)
- 7g dried yeast
- 300ml warm water
- 3 tbsp olive oil (plus extra for extra)
- 2 tsp salt
- Fresh rosemary sprigs
- Coarse sea salt for sprinkling

Chef's Tips: Pour some olive oil over your hands before you start kneading to prevent the mixture from sticking.

To check if the dough is the right consistency, gently pinch the dough. It should be the texture of your earlobe and will gently bounce back to shape when it is ready.

Step 1: Lightly oil two bowls. In one of the bowls, sift the flour making sure that it is light and airy. Add the yeast and mix together gently with a wooden spoon.

Step 2: Make a small indentation in the flour and pour in the warm water, 3 tablespoons of the olive oil and the 2 teaspoons of salt. Mix together with the wooden spoon until it is mainly all combined.

Step 3: Dust the worksurface with flour, and scoop the mixture from the bowl onto the worksurface. TIP: Pour olive oil on your hands before you start kneading to prevent the mixture from sticking.

Step 4: Knead the mixture, gradually combining more of the flour used for dusting to reduce the stickiness. Keep folding the mixture until it becomes soft. TIP: if you gently pinch the dough, it should have the texture of your earlobe when it is ready.

Step 5: The dough should now be in a ball shape. Gently place in the second oiled bowl. Lightly oil the dough (so as to prevent it from drying out) and cover the bowl with clingfilm. I tend to then also cover the bowl with a towel. Leave to proof for 1h30 away from draughts (or until it has doubled in size).





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Step 6: Lightly oil a baking tray which should have slightly steep sides. Scoop the dough onto the baking tray and gently push the dough out making indentations with your fingertips. Lightly oil the dough and cover the tray with clingfilm, leaving it to proof for another 1 hour away from draughts.

Step 7: Pre-heat the oven to around 220° (Gas Mark 6/7)

Step 8: The dough should have roughly doubled in size. Make light indentations with your fingertips across the whole surface. Push some rosemary sprigs into the dough and sprinkle some coarse sea salt on the top, and a drizzle of olive oil.

Step 9: Place the tray in the middle of the pre-heated oven and leave to cook for 18-20 minutes (dependent on your oven). The focaccia should turn to a beautiful golden colour and will also rise slightly while cooking.

Step 10: Once cooked, place the focaccia on a wire rack to cool. Don't leave it in the tray otherwise it will have a soggy base. Serve warm.

Variations

The basis of the focaccia will be the same, but why not add some chopped tomatoes with oregano to make it more pizza-like. Other variations that I have tried are cherry tomatoes gently pushed into the dough too. You would be adding these in at stage 8.

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