

Herb Focaccia

Dough Ingredients

250ml warm water
2 tsp yeast
2 tsp sugar
500g plain flour
2 tsp salt
2 Tbl oil

Herb Oil Ingredients

4 Tbl Olive Oil
2 cloves of garlic minced
2 Tbl chopped Rosemary
2 Tbl chopped Sage
Tbl salt for sprinkling



What to do:

1. Preheat oven to 230c
2. Measure warm water into a jug, add yeast and sugar. Mix with a fork and set aside for 5-10 minutes until frothy
3. Sift flour into a large bowl
4. Add salt and oil
5. Make a well in the centre and add the yeast mixture
6. Combine the dough mixture using a table knife in a cutting motion, then use your hands
7. Turn dough mixture onto a lightly floured bench
8. Divide the dough so that each student has a ball
9. Knead for at least 10 minutes using the “Push, Push, Fold, Turn” method.
10. Return dough to the bowl and cover with cling wrap or a clean tea towel and leave to prove in a warm place for as long as you can
11. Pick herbs from their stems. Wash and spin dry. Chop herbs
12. Mince garlic into a fine paste
13. Combine oil, garlic and herbs into a small bowl. Set aside
14. Split the dough into 4
15. On a lightly floured bench top roll out the dough into a rectangle
16. Grease baking trays by brushing with oil
17. Transfer dough to trays
18. Brush the focaccias with the herb oil mixture and sprinkle with salt
19. Bake Focaccia in the oven for 15 minutes until cooked and golden