

Focaccia Recipe

INGREDIENTS:

- 7g gluten free dried yeast
- 10g sugar
- 240g warm water
- 250g gluten free Caputo flour
- 15g salt
- 15g extra virgin olive oil, plus extra for drizzling
- 1 tbsp dried rosemary (or flavourings of your choice; chopped olives or sun-dried tomatoes work well)
- Some sea salt for sprinkling

METHOD:

- Combine the yeast, sugar and warm water together in a bowl. Allow to bloom (the yeast should start foaming and the mix will grow slightly. This process takes about 10 minutes)
- Next, combine the yeast mixture with the flour & salt and mix in a stand mixer with a dough hook on high speed for 10 minutes (stir the salt into the flour first to ensure it doesn't kill the yeast)
- Now add the extra virgin olive oil and the rosemary and continue mixing for a further 10 minutes
- Line a high-sided baking tray/dish (approx. 15 x 25 cm) and drizzle some olive oil on the bottom
- Tip the mixed dough (which will be thicker and pastier than a normal bread dough) into the dish, cover with cling film and allow to prove in a warm spot until doubled in size.
- Once proved, drizzle some olive oil over the top and use your fingertips to create the indentations
- Sprinkle with some sea salt
- Bake at 230°C / 210°C fan / gas 8 for 15 minutes, then reduce the temperature to 180°C / 160°C fan / gas 4 for a further 15 minutes