

Rosemary and Sea Salt Focaccia

Ingredients

500g strong white flour

2 tsp salt

1 sachet fast action yeast

80 ml olive oil plus extra for drizzling

150-250ml warm water

1 bunch fresh rosemary

Large pinch of sea salt

Method:

1. Preheat the oven to 200C or Gas mark 6.
2. Put the flour in a large bowl, add the salt and yeast, then add the olive oil, plus enough warm water to make a soft but not sticky dough. The dough should feel quite loose and not tight and difficult to knead.
3. Knead the dough for about 10 minutes on a lightly floured work surface.
4. Shape the dough into an oval and place it on the prepared baking tray. Flatten it out to about 30cm long and 20cm wide.
5. Cover the dough loosely with cling film making sure it is airtight.
6. With a floured finger press holes in the dough at regular intervals. Cut 3cm sprigs of rosemary and push them in the holes.
7. Sprinkle some sea salt over the dough and place in the oven.
8. Bake for about 25-30 minutes or until the bread is well risen.