



## Focaccia

Culinary Love Recipe

### Ingredients

- 2 1/2 cups of lukewarm water
- 1 tablespoon of dried yeast
- 1 teaspoon of sugar
- 6 cups of high grade flour
- 1 teaspoon of salt, plus extra for sprinkling
- olive oil for brushing

### Method

1. Put the water, yeast and sugar into a large bowl. Wait until the yeast has dissolved, then stir and place in a warm place until the mix is frothy.
2. Stir in 2 cups of flour so that you have a lump free consistency.
3. Set aside, cover and leave in a warm place until the mix doubles in size.
4. Add the remaining flour and salt, then mix well.
5. The dough will be wet and sticky but this is normal.
6. Cover the dough, put in a warm place and allow it to double again.
7. Preheat oven to 220°C.
8. Pour the dough onto a well floured surface and roll into a loose ball, keeping it well floured to prevent sticking. Make sure your hands are also dusted.
9. Press the dough out gently onto a well olive oiled shallow dish, approx 40cm x 30cm.
10. At this stage, you can press optional toppings into the bread, like pitted olives or sprinkle with herbs.
11. Brush the top of the dough with plenty of olive oil, sprinkle with salt and place in the oven for 30 minutes or until cooked.
12. Remove from the oven and cool.

**Tip**

Make sure you use lukewarm water to make the dough. If your water is too cold or too hot, the yeast won't activate properly.

