

# **Flower Bread Focaccia**

## **Ingredients**

250g Strong White Flour  
150 ml warm water (school to provide)  
7g (1Sachet) Yeast  
3 tablespoons of olive oil  
1 x Teaspoon Salt  
1 x Teaspoon coarse sea salt



## **Optional Ingredients**

Herbs (Chives, Rosemary, Mint)  
Tomatoes  
Peppers, Garlic, Olives, Red Onion

## **Equipment**

Large mixing bowl, rolling pin, baking Tray, tablespoon, measuring jug, knife, sieve.

## **Method**

1. Switch the oven onto 200 degrees or gas mark 6.
2. Place the sieved flour in a mixing bowl, add the salt to one side of the mixing bowl and the yeast to the other side. (Opposite)
3. Measure 150ml of warm water and add only 2 tablespoons of olive oil.
4. Make a well in the flour and add  $\frac{3}{4}$  of the water and oil mix. You may need to add further water if the dough does not fully come together.
5. Combine the dough and knead on the worksurface.
6. Roll the dough to the shape of your tray.
7. Allow to prove for 5 minutes whilst you are chopping your vegetables before making several dents in the bread with your fingertips.
8. Decorate and design the top with your choice of vegetables.
9. Bake for 15 minutes until golden brown before sprinkling with sea salt and drizzling with the remaining olive oil.