



MAKE THE PERFECT FOCACCIA BREAD

INSTRUCTIONS ARE PER PERSON - MULTIPLY TO MAKE MORE

- Your oven and metal oven tray/stone must be pre-heated to about 230 degrees Celsius. The oven must have both the top and bottom elements on.
- Put 100grams of Original Dry Dough into your mixing bowl.
- Add 60ml of warm water (about 37 degrees) and mix with the handle of a wooden spoon or similar object until the dough is sticky.
- The right consistency is sticky, so please do not add more water or flour once you reach that consistency.
- Put a little bit of oil on your hands. Now remove mixed dough from your mixing bowl and work it into a smooth ball.
- Now place the dough in a sealable container. Container must be at least 3 times the size of the dough for 2 hours, this is to allow it to proof (rise). You can also use cling wrap to seal it if you do not have a sealable container.
- Lightly flour your hands before removing your dough from the container. Be gentle to ensure you do not knock the air out of your dough.
- Place the dough on a smooth surface/kitchen counter that has been sprinkled lightly with flour. Press and stretch the dough outwards from the middle of the ball with your hands.
- Flatten slightly and shape it until your bread is round and at least 1cm thick.
- Poke deep indentations all over your bread, then brush it with olive oil and garlic before sprinkling with salt, pepper & Origanum.
- Make sure there is only a little bit of flour on the bottom of your base (dry flour burns easier and you do not want that to happen).
- Put the Focaccia Bread on a pre-heated oven tray or stone and bake for 10 -12 minutes until it is fluffy, and the sides are crispy.
- You can always bake it for a minute less or more depending on how light, fluffy and rispy you want your Focaccia Bread.

REMEMBER PRACTICE MAKES PERFECT

Watch our Instructional Videos for more Guidance