

## Focaccia with sea salt and rosemary



*The best Focaccia has a light, airy crumb beneath a golden crust, moist with extra virgin olive oil, a slight sourdough taste and crunchy flakes of sea salt. This dough is sticky, but do not be tempted to add more flour as it will make the final bread very dense. Just trust the recipe and you will be rewarded with a great version of this classic Italian flat bread.*

### Ingredients [makes 1 loaf]

- 7g fresh yeast
- 250ml water, at room temperature
- 2tsp caster sugar
- 315g strong white bread flour
- 1tsp table salt
- Extra virgin olive oil
- Sea salt for sprinkling
- 1 sprig rosemary, leaves picked

### Method

1. Crumble the yeast into a jug with the sugar and 200ml of the water. Stir until completely dissolved.
2. In a large bowl, mix the table salt into the flour until completely dispersed, then stir in 1 tbsp of olive oil and the yeast liquid until you have a rough dough.
3. Knead in the bowl for five minutes (tip: use one hand to knead and keep the other clean), gradually adding the remaining water.
4. Grab the edge of the dough and stretch as far as it will go without breaking, fold the stretched portion back over the dough in the bowl. Turn by 80 degrees and repeat. Keep stretching and turning for five minutes.
5. Finally, tip on to a well-oiled surface and knead for five minutes more.
6. Lift into a well-oiled bowl and brush the top with another tablespoon of oil. Cover with cling film until air tight, but leave enough room to double in size. Put in the fridge to develop overnight.
7. Ease the dough on to a lined and oiled baking tray (20 x 30cm). Gently manipulate over as much of the tray as possible, trying not to knock the air out. Cover with oiled cling film and leave to rest for 30 minutes. You should now be able to stretch it across the whole baking tray until about 1cm thick.
8. Dip your fingers in water and make dimples all over by pressing straight down to the tray. Drizzle over another tablespoon of oil, cover and leave to rise for three hours at room temperature (two on a warm day). Preheat the oven to 220C.
9. Sprinkle the dough with rosemary and sea salt flakes. Bake for about 30 minutes until light golden - the base should sound hollow when tapped. Leave to cool for 20 minutes on a cooling rack.
10. Slice into small squares and serve with olive oil and balsamic vinegar for dipping.