

# RECIPES

## Focaccia

**Makes 1 loaf, preparation time, 25mins plus raising time.  
Cooking time, 20-25mins**

### **Ingredients**

350g (12oz) Strong white plain flour  
2.5ml (1/2 tsp) salt  
7g sachet fast action fried yeast  
210ml (7.5 fl oz) lukewarm water  
15ml (1 tblsp) olive oil

### **Topping**

6 fresh sage leaves  
½ red onion thinly sliced  
Coarse sea/crystal salt  
Coarse black pepper  
30ml (2 tblsp) olive oil

1. Lightly oil a 25cm shallow round cake tin or Pizza pan. Place flour, salt and yeast in a bowl and gradually mix in the lukewarm water and olive oil to make a soft dough.
2. Knead for 5 mins until smooth and elastic (can be done in an electric mixer) Cover with lightly oiled cling film and leave to rise in a warm place until dough has doubled in size. Then knead the dough to knock it back.
3. Transfer to a lightly floured surface, shape into a ball, roll out into a 25cm (10") circle and place in prepared tray.
4. Cover with oiled clear film and leave to rise in a warm place for about 20 mins until almost doubled. Using your fingertips, make deep dimples over the surface of the dough. Cover and leave for 10 mins.
5. Meanwhile, pre-heat oven to 200C, 400F, Gas 6. Uncover, sprinkle over sage leaves, red onion, salt and pepper. Drizzle with olive oil and bake for 20-25 mins or until golden. Cool on wire rack and serve warm.