

# Focaccia Bread



Jaz Mathisen

AWAKINO STATION

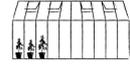
## Ingredients:

- 5 cups plain white flour (you may need up to 1/4 cup extra)
- 3 tsp active yeast
- 1 1/2 tsp salt
- 2 tsp honey or sugar
- 4 tbsp extra virgin olive oil
- 2 cups warm water

## Method for stand mixer:

1. Place your flour in a stand mixer.
2. Make a well in the centre and add all other ingredients.
3. Using the dough hook combine ingredients to form a soft dough (about 10 minutes.) If it is too sticky and not pulling away from the sides of the bowl add the extra 1/4 flour.
4. Grease a bowl generously with olive oil and put your dough in for the first rise.
5. Cover and leave somewhere warm for an hour or until doubled in size. I usually place it in the hot water cupboard or, near the fire on a winters day.
6. When the dough has doubled in size, press it into a well greased tray or two smaller trays.
7. Cover again and allow to rise for another 30 minutes. It won't rise like a typical loaf of bread as it is supposed to be a flat bread.
8. Using your fingers poke holes all over the top of the bread, pushing right down to the tray below.
9. Drizzle generously with extra virgin olive oil so the indents have oil sitting in them and season with your favourites. I use chopped rosemary, flakey sea salt and freshly cracked pepper.
10. Place into the preheated 200C oven and bake for 15 minutes or until golden.
11. Remove from oven and drizzle with more oil if desired and a sprinkle of salt and pepper.

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## Method by hand:

1. Place your flour in a large mixing bowl.
2. Make a well in the centre and add all other ingredients.
3. Mix with a wooden spoon to form a craggy roughly incorporated dough.
4. Turn onto a lightly floured bench and start to knead. To knead push the dough out using the heel of your hand, then bring it back in towards you with your fingers, and repeat. Knead for a good 10 minutes until you have a very silky and soft dough.
5. Grease a bowl generously with olive oil and put your dough in for the first rise.
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