

Fragrant Focaccia Bread

Ingredients

500g strong white bread flour
7g fast action dried yeast
1tsp salt
up to 350ml lukewarm water with 2tbsp olive oil

3 tbsp olive oil
Black olives
A handful rosemary
Sea salt flakes for decoration

Method

1. Make the basic dough, adding 2 tbsp olive oil and only a pinch of salt. While the dough is rising, use fingers and thumbs to peel apart the olives, taking care to remove any stones.
2. When the dough has risen (approximately half an hour) knead it for 5 minutes, then stretch it to fit a lightly-greased 'Swiss roll' tin (about 25 x 35cm). Leave the dough to prove for about 20 minutes in a warm place (cover with greased clingfilm for best results).
3. Heat oven to 200C/fan 180C/gas 6. Press your fingers into the dough to make dimples then spread the olives over the dough and scatter with the rosemary. Drizzle the remaining oil over and scatter over the salt, then bake for 30 mins until golden. Leave to cool, then serve cut or torn into squares.

Delicious served warm with soup or salad, or as a side dish to pasta!

