

## Focaccia

1. Preheat the oven to 220°C (200°C fan).
2. In a large bowl, combine the flour, salt, and yeast.
3. Make a well in the center and add the oil and water.
4. Mix until a soft dough forms.
5. Turn out onto a lightly floured surface and knead for 5 minutes.
6. Shape into a ball and place in a lightly oiled bowl.
7. Cover with a tea towel and leave to rise for 1 hour.
8. Punch the dough down and knead for 1 minute.
9. Shape into a ball and place on a lightly floured baking sheet.
10. Cover with a tea towel and leave to rise for 30 minutes.
11. Use your fingers to dimple the dough.
12. Brush with oil and bake for 25 minutes.
13. Cool on a wire rack.

Note: The dough can be made in a stand mixer fitted with a dough hook.

### Ingredients:

- \* 500g strong white bread flour
- \* 1tsp salt
- \* 7g fast-action yeast
- \* 3tbsp olive oil
- \* 300ml warm water

Cooking time: 30 minutes