



# pudding Pie

Cookery School

*Cookery parties and courses to suit all ages*

01295 713705 - [Cook@puddingpie.co.uk](mailto:Cook@puddingpie.co.uk) - [www.puddingpie.co.uk](http://www.puddingpie.co.uk)

## **Rosemary Focaccia**

**1 large slab**

1 batch of olive dough

3 tbsp olive oil, plus a little extra

Fresh rosemary sprigs

Rock salt

- Turn the dough that has rested for an hour onto an oiled baking tray.
- Pour the olive oil over the dough and using your fingers prod and push the dough into a flat bread, do not stretch or pull it though as it will just shrink again.
- Cover with a tea towel and put somewhere in a draught free area for 45 minutes.
- Pre heat the oven on hottest setting.
- Press into the dough again so you get the texture typical in focaccia and rest for a further 30 minutes.
- Strip the leaves off of the sprigs and push them evenly into the dough. Sprinkle on some rock salt and immediately put it into the oven.
- Turn the heat down to 220 degrees C and bake for 25-30 minutes or until it is light golden brown.
- Remove and slide onto a cooling rack and brush with a little more oil whilst still hot.