

# BUBBLY FOCCACIA

## (YEAST RECIPE)

### Ingredients:

- 500g Bakers flour
- 400ml warm water
- 7g dried yeast OR 4g fresh yeast
- 10g sugar OR 1 tsp honey
- +++ olive oil
- 10g salt + extra for topping

### Optional:

- Herbs
- Cheese
- Tomatoes
- Olives



### Method:

1. Mix yeast, water and sugar together. Leave for 5 min until you see the yeast bloom (you will notice a cloud-like substance starting to develop on the top of your mixture - this means the yeast is starting to activate).
2. Add flour and salt. Mix with a fork or dough whisk until it is well combined. Cover with a damp tea towel and leave for 30 mins.
3. After 30 mins, complete a series of stretch and folds. Cover and rest again until it has doubled in size. Rest for another 30 minutes.
4. In your tray, cover with olive oil and transfer the dough. Drizzle your dough with olive oil and press out to the size of your tray. Cover with a damp tea towel and rest until it has doubled in size. Rest for at least another 30 minutes.
5. Once it has doubled, add more olive oil ++ and press down the dough with your fingers. Sprinkle a generous amount of salt on top. Add any other ingredients you wish (herbs, tomatoes, olives, cheese, etc).
6. Pre-heat your oven to 200°C for 30 mins.
7. Transfer the dough into the oven and bake for 25-30 mins (or until cooked to your liking).
8. Cut into your focaccia after it has cooled slightly and enjoy! !

Perfect for an Italian sandwich or to have as a side to dinner!