

Foccacia

- Serves 15 people -

INGREDIENTS:

1lt Water
4.5 tbsp Olive oil
2 tbsp Yeast
1.5 tbsp Salt
0.5 tbsp rosemary
0.5 tbsp thyme leaves
1.5kg flour

TOPPING:

1/2 cup Olive oil
1 tbsp Rosemary
1 tbsp Thyme leaves
0.5 tbsp Ground pepper
2/3 cloves of garlic
Salt

METHOD:

STEP 1 Dissolve the yeast in lukewarm water and add all the other ingredients.

STEP 2 Let the dough rise for 1 hour.

STEP 3 Put the dough in a tray and let it rise for another 30 minutes.

TOPPING & FINISH:

Mix all the ingredients and spread it over the bread. Preheat the oven at 225 degrees and bake the bread for 30 minutes. Serve with butter.

