

Cherry tomato focaccia

INGREDIENTS

Fresh cherry tomatoes harvested from our Comet Bay garden

Fresh rosemary from our herb garden

A fresh basil leaf from our garden

2 cups of flour

2 tsp baking powder

1 tsp salt

1 Tbsp olive oil

2 tsp olive oil

METHOD

Pre heat the oven to 220C.

Grease and lightly flour oven tray.

Wash and dry the fresh produce.

Remove rosemary from the stalk, discard the stalk and finely chop the rosemary.

Finely chop the basil leaf.

In a large mixing bowl, sift the flour and baking powder. Add the salt and the water.

Using a wooden spoon, mix together until it forms a ball.

Turn onto a clean, dry lightly floured part of the bench, knead until smooth.

Place on oven tray.

Using the handle of the wooden spoon, make small dimples in the dough.

Place a whole tomato in each dimple.

Brush with olive oil, sprinkle the rosemary and basil over.

Cook for approximately 20 minutes.