

Herb and Tomato Focaccia

INGREDIENTS

Fresh Herbs from our garden

Fresh tomatoes from our garden

2 cups of flour

2 tsp baking flour

1 tsp salt

1 Tbsp olive oil

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$\frac{3}{4}$ cup water

METHOD

Pre heat the oven to 220c.

Grease and lightly flour oven tray.

Wash and dry the fresh produce.

Wash and chop fresh herbs finely.

In a large mixing bowl, sift the flour and baking powder. Add the salt and 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. Roll out until flat.

Place on oven tray.

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

Place a whole tomato in each dimple.

Brush with olive oil and sprinkle the fresh herbs. Cook for approx 20 mins.