

FOCACCIA BREAD

INGREDIENTS

2 cups flour

1 tsp salt

2 Tbsp olive oil

2 tsp fresh herbs, coarsely chopped

¼ tsp salt

¾ cup water

1 tsp olive oil for brushing the top

1 tsp baking powder

100g cheese, grated

INSTRUCTIONS

1. Preheat oven to 200c.
2. Grease a deep oven tray with olive oil.
3. Wash and dry the herbs and chop finely. Grate cheese.
4. In a large mixing bowl, sift the flour and baking powder. Add in the salt and water.
5. Using a wooden spoon, mix the ingredients together until it forms a ball.
6. Turn the dough out onto a dry, lightly floured bench and knead until smooth.
7. Gently spread the dough onto a tray, pushing it into the corners with your fingers and poking it gently to create small craters over the top.
8. Brush more oil onto the bread and sprinkle with herbs, cheese and salt.
9. Bake for 15-20 mins, until golden.