



Rosemary Foccacio

Ingredients

- 500 grams of plain flour
- Sea salt
- 2 tablespoons of dried yeast
- Extra virgin olive oil
- 20 leaves of rosemary stalks

Method

- Divide your group in half and each group makes a batch of dough eg 500 grams of flour. (This is so the quantity of flour is not too much for the machine).
- Place flour, yeast, and 1 tablespoon of salt into the food processor mix on low speed. Gradually pour in 350 millimetres of warm water, processing until the dough forms a rough ball.
- Remove the dough allowing an adult to remove the blade first.
- Place the dough onto a lightly floured bench, flour your hands and knead the dough for 10 minutes or until smooth and springy.
- Find a large plastic bowl place a dollop of oil in the bowl and using a pastry brush spread the oil around the bowl. Place in a warm spot and leave until it has doubled in size.
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- Find 2 large rectangular baking trays, grease with olive oil
- Remove the dough from the bowls lightly knead
- Place the dough into each tray pressing down with your fingers.
- Using your fingers press down into the dough making sure you do not go all the way down.
- Drizzle with olive oil, sprinkle with sea salt, and scatter rosemary leaves on top. * see note.
- Place on top of the stove and allow to rise again.
- Once risen place holes in the dough again if needed.
- Place in a hot oven 200 degrees Celsius and cook for 25 minutes or until golden and cooked through.
- Serve into as many slices as there are people in the room.
- Then make the dough x 2 for the next group starting at the beginning of the recipe.

Evenly place the tomato halves and grated cheese mozzarella or fasy over the dough.

Gently push the dough in to create divots.

Bake