



Beetroot Focaccia

Ingredients

- 3 beetroots, washed
- ½ cup water
- 5g dry yeast (2 tsp)
- 30g Olive Oil
- 20g Sugar
- ½ Tbl white wine vinegar
- 300g Plain Flour
- 10g Salt

Method

- Heat Oven to 200oC
- In a food processor blend the beets with the water.
- Use a clean blue cloth in a sieve to collect the juice, you need 250ml juice
- Warm the juice and pour into a large bowl. Sprinkle the yeast into it and mix until it is dissolved.
- Add the oil, sugar, vinegar to the bowl and mix until the sugar is dissolved
- Add the flour and salt and roughly mix, until all the dry bits are mixed in. It should be sticky.
- Drizzle oil over the dough and inside the bowl, cover with cling film and leave on the side for the next group.
- Take the dough prepared for you that has had time to prove.
- Punch down the dough and press into a tray. Put some finger holes evenly across the top of the dough and press rosemary florets into the holes before sprinkling with a little flaky salt.
- Drop oven temp to 180oc. Bake for 25mins or until it has a golden crust.