



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.
- 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.