



## Focaccia Bread

Kristine Hombrow

Categories: Baking

Yield: 2 loaves

### Ingredients

| Amount | Ingredient | Preparation |
|--------|------------|-------------|
|--------|------------|-------------|

#### Yeast mixture

|   |     |       |      |
|---|-----|-------|------|
| 2 | cup | water | warm |
| 2 | tsp | sugar |      |
| 2 | tsp | yeast |      |

#### Further ingredients

|     |     |       |  |
|-----|-----|-------|--|
| 0.5 | cup | oil   |  |
| 3   | cup | flour |  |
| 1   | tsp | salt  |  |

#### UL

|       |     |       |  |
|-------|-----|-------|--|
| 2:2.5 | cup | flour |  |
|-------|-----|-------|--|

### Instructions

Mix yeast mixture and leave to froth.

Add further ingredients to yeast mixture, along with a couple of teaspoons of herbs of choice (basil, oregano, thyme, rosemary, garlic...), then add remaining flour, mix and then knead until combined.

Shape into two flat loaves. (At this point the loaves may be frozen: before rising).

Rise for 30 minutes.

Sprinkle with salt, make finger holes &c..

Cook at 220°C for 10 minutes high in the oven then 10 minutes low.