



**1.** Lightly grease a clean bowl with oil, and set to one side. Measure 60ml of olive oil, and mix with 200ml of lukewarm water (if you have a thermometer this is about 40°C).



**2.** To make the dough, in a clean large bowl (not the greased bowl), add the strong white flour (bags 1 & 2), salt (bag 3), and yeast (bag 4). Add the measured oil and water, and mix together using your hand.



**3.** Once the dough has started to come together, knead it in the bowl, very gradually adding an additional 100-150ml of lukewarm water until a soft, but not sticky, dough has formed. If the dough is still too stiff add extra water, 1tsp at a time.



**4.** Tip the dough onto a lightly oiled surface, and knead for 8-10 minutes until the dough is smooth and elastic (see kneading video [bakedin.co.uk/how-to-knead-dough](http://bakedin.co.uk/how-to-knead-dough)). Shape the dough into a ball, making sure the top is smooth. Put the dough into the greased bowl, cover with cling film or a damp tea towel, and leave to prove in a warm place for 60-90 minutes, or until doubled in size.



**5.** While the dough is proving, mix 100ml of olive oil with the dried rosemary (bag 5) and the dried garlic (bag 6). Gently heat on the hob over a low heat (or in a heatproof bowl in the microwave) until warm. This will infuse the oil with the flavours. Leave to cool until the dough is proved.



**6.** When the dough has doubled in size, line a baking tray with the provided baking paper and drizzle lightly with olive oil. Tip the dough into the tray and flatten, pressing out into the corners.



**7.** Pour the infused garlic and rosemary oil over the dough. Using your fingers, press down all over the dough to make dimples. Cover with cling film, and allow it to rise in a warm place for 30 minutes or until nearly doubled in size. Preheat the oven to 220°C/200°C fan/gas mark 7.



**8.** Once the final prove is done, bake in the oven for 20-25 minutes or until golden brown. While the focaccia is still warm, drizzle with 20-40ml of olive oil and sprinkle with a little of the sea salt (bag 7) to your taste. Allow to cool for 10 minutes, then remove from the tin.

This focaccia is best served fresh from the oven.

#### TOP TIP

Focaccia is delicious as it is, but can also be dipped into a mixture of olive oil and balsamic vinegar.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	<b>25 MINS</b> + 90-120 MINS PROVE	<b>20-25 MINS</b>	<b>24</b>

### IN THE KIT

**Bag 1:** 300g strong white flour

**Bag 2:** 300g strong white flour

**Bag 3:** 12g salt

**Bag 4:** 2tsp yeast (7g)

**Bag 5:** 1tsp dried rosemary

**Bag 6:** 1½ tsp dried garlic granules

**Bag 7:** 5g sea salt

1 x A3 baking paper

### VIDEO

[Bakedin.co.uk/garlic-rosemary-focaccia](https://bakedin.co.uk/garlic-rosemary-focaccia)

### YOU WILL NEED

180-200ml olive oil (60ml + 100ml + 20-40ml) + extra for greasing  
300-350ml water (200ml + 100-150ml)

1 x baking tray

### STORAGE

Once cooled, store in an airtight container or in the freezer for up to 3 months.

### INGREDIENTS

Strong white bread flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier (sorbitan monostearate)), garlic, salt, rosemary.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1419kJ/335kcal
Fat	1.4g
of which saturates	0.0g
Carbohydrates	66g
of which sugars	1.4g
Protein	13g
Salt	1.9g

Allergens: For allergens see ingredients in **bold**.  
May contain: **milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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# GARLIC & ROSEMARY FOCACCIA

