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COOKING CLASSES 🌿 CATERING 🌿 TEAM BUILDING 🌿 VENUE HIRE 🌿 CONSULTATION



Sophie's Focaccia

You Need

- 2 sachets yeast (7g a sachet)
- 1 tbsp sugar or honey
- big pinch of salt
- 500ml warm water
- 650g approx flour
- 2 tbsp olive oil

Method

Get a big bowl, put in the flour, yeast, sugar, salt, oil then add the water. It must be blood temperature (37 degrees), not too cold or the yeast won't react and not too hot or you'll kill it! mix with a wooden spoon until it is a smooth dough. Leave for at least 20 mins for it to prove and get bigger in a warm place.

Grease a flat tray/tin with olive oil and then sprinkle with flour. Once the dough has proved, re-mix it and put on the tray, sprinkle with flour and pat down in to a dollop shape then gently rub with olive oil flaky salt or olives or more herbs. Leave to rise again for another 20 mins and bake in the oven at at least 190°C until golden brown on top and so that when you pierce it with a knife, the knife comes out clean. (Another way of testing is to knock the bread and if it has a hollow sound, it is done.)