

# Eat The View



## Recipes and Tips

### Focaccia

500g strong bread flour  
7g dried fast action yeast  
2 teaspoons fine salt  
5 tablespoons olive oil  
1 teaspoon flaky or coarse salt  
¼ small bunch of rosemary

Tip the flour into a large mixing bowl. Mix the yeast into one side of the flour, and the fine salt into the other side. Then mix everything together.

Make a well in the middle of the flour and add 2 tablespoons oil and 350-400ml lukewarm water, adding it gradually until you have a slightly sticky dough. You may not need it all. Dust the work surface with flour and tip the dough onto it, scraping around the sides of the bowl. Knead for 5-10 minutes until the dough is soft and less sticky. Put the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hour until doubled in size.

Oil a rectangle, shallow tin (25 x 35 cm). Tip the dough onto the work surface, then stretch it to fill the tin. Cover with a tea towel and leave to prove for another 35-45 minutes.

Preheat the oven to 220C. Press your fingers into the dough to make dimples. Mix together 1 ½ tablespoons olive oil, 1 tablespoon water and the flaky or coarse salt and drizzle over the bread. Push sprigs of rosemary into the dimples in the dough.

Bake for 20 minutes until golden. While the bread is still hot, drizzle over 1-2 tablespoons olive oil. Cut into squares and serve warm or cold.