

Focaccia Bread

Ingredients:

Bread:

375 mL flour
10 mL quick rise yeast
3 mL salt
15 mL seasoning
25 mL olive oil
1 mL sugar
150 mL warm water

Topping:

olive oil
coarse salt

Seasoning:

3 mL thyme
3 mL savoury
4 mL oregano
4 mL basil



Method:

1. Preheat oven to 450° F
2. Combine 150 mL of flour with yeast, sugar, salt, and seasoning.
3. Combine warm water and oil in a bowl, and then pour into the flour mixture.
4. Gradually add the remaining flour until soft dough is formed.
5. Turn dough onto a lightly floured surface and knead for 1-5 minutes.
6. Divide dough into two halves and coat with oil, then gently press into an oval shape with your fingers.
7. Cover dough and let rise for 10-15 minutes in a warm place.
8. Brush surface with olive oil and sprinkle with coarse salt.
9. Bake about 1/3 of the way from the top of the oven, for 15 minutes.
10. Serve with an olive oil and balsamic vinegar mixture.