

Focaccia with Onions and Olives

MAKES:2

PREPARATION TIME:15 minutes plus rising time 1-2 hours

COOK TIME:30 minutes

INGREDIENTS:

- 675g/1 1/2lb strong plain flour, sifted and warmed
- 1 sachet easy-blend yeast
- 7 tbsp. Filippo Berio Extra Virgin Olive Oil
- 450ml/3/4pint warm water

To flavour :

- 50g/2oz sundried tomatoes
- 100g/4oz pitted black olives, halved
- Sprigs of fresh rosemary

Alternative for Sage Bread :

- 2 tbsp. fresh sage, finely shredded

To garnish :

- Flaked salt or coarse sea salt
- Small sprigs of rosemary

METHOD:

Put the flour into a large bowl. Sprinkle in the yeast and mix well. Stir in the half the oil and water. Using your hands knead the dough until it comes together well.

Knead the dough onto a lightly floured surface for 8 - 10 minutes until smooth elastic and soft in texture. Add any of the flavouring at this stage and knead in well.

Place the dough into a clean bowl and cover with cling film or a damp tea towel. Leave to rise until double in size.



When risen knock the dough back and divide into two. Shape each piece of dough into two even rounds. Put the dough into two 18-20cm/7-8 inch greased cake tins.

Cover loosely with cling film and leave to prove for 30 minutes in a warm place.

Remove the cling film and make dimples into the surface of the dough with your fingertips. Drizzle the remaining oil evenly over the dough and sprinkle with the salt; add sprigs of rosemary if liked.

Bake in a preheated oven 200°C/400°F/Gas 6 for 20-25 minutes or until cooked and golden brown. Eat the same day or freeze for up to 1 month.

COOK'S TIP:

To speed up proving time, make sure all the cooking utensils are warm. Leave the dough to rise and prove in a warm place like an airing cupboard.

Cook it with: [Extra Virgin Olive Oil](#)