

Focaccia Bread

Makes one 20cm diameter loaf

125 ml hot tap water
3 ml sugar
5 ml instant dry yeast
15 ml olive or canola oil
3 ml salt
250 ml flour
125 ml whole wheat flour

1. In a medium bowl, combine the flours with a whisk.
2. Pour the water into a large bowl and stir in sugar & yeast.
3. Let stand until foamy, about 5 minutes.
4. Use a wooden spoon to stir in salt, oil and about 125 ml of the flour mixture.
5. Beat vigorously until smooth.
6. Gradually add enough of the remaining flour to make a soft dough that leaves the sides of the bowl as you stir.
7. Sprinkle some of the remaining flour onto the counter & turn the dough out onto it.
8. Knead until smooth & elastic, about 5-10 minutes. Add only enough flour to prevent sticking. Keep the dough soft.
9. Let the dough rest, covered with a clean, dry towel, while you clean up & the oven preheats to 220°C (425°F).
10. Place the dough on a parchment-lined baking sheet & pat into a 20 cm circle. Use your knuckles to make indentations over the surface.
11. Brush top with 10-15 ml olive oil & sprinkle with dry rosemary leaves & *a little* coarse salt.
12. Bake until golden, about 15-20 minutes.
13. Let cool on rack for about 10 minutes before serving.