



Rosemary Focaccia Bread



Directions

1. Mix flour, water, starter and dried yeast until gluten gains strength & doesn't stick to the bowl.
2. Drizzle in olive oil, add salt and **rosemary**, gently mix to incorporate and rest for 1 hour.
3. Place dough into oiled rectangle container. Now perform four 'stretch and folds' lifting the dough from each side of the container, stretching up towards yourself and then folding it over itself. As you fold the four sides the dough should form a neat tighter square. Do this every 30 minutes for 2 hours, keeping the dough at about 24 degrees.
4. Gently tip your dough into a lined baking tray with enough room for it to double in size. Cover with a plastic lid or another tray to stop a skin forming.
5. Proof in an oven set to 30 degrees with a tray of boiled water in the bottom to create a steamy environment.
6. Once dough has doubled in size and is very wobbly, oil your hands and push your fingers into the dough to make dimples - the dough should react by causing big air bubbles. Now sprinkle with sea salt and plant your **rosemary sprigs**.
7. Place into a preheated oven at 220 degrees and bake for 20 minutes.
8. Turn down the oven to 180 degrees and continue to bake for a further 20 minutes.
9. Allow to cool completely before cutting and enjoying!

Ingredients for one large loaf

- 900g all purpose flour
- 240g high protein flour (bread flour)
- 24g good quality olive oil
- 900ml water
- 20g Malden sea salt
- 280g active (sourdough) starter
- 50g fresh **rosemary**
- 20g dried yeast

