

# ROSEMARY FOCACCIA

A good-tempered dough that can be left in the refrigerator to rise overnight. Bring back to room temperature to bake.



**Serves** 6–8  
**Prep** 30–35 mins  
**Rise and prove** 1½–2¼ hrs  
**Bake** 15–20 mins

**SPECIAL EQUIPMENT**  
 38 x 23cm (15 x 9in) Swiss roll tin

**INGREDIENTS**  
 1 tbsp dried yeast  
 425g (15oz) strong white bread flour,  
 plus extra for dusting  
 2 tsp salt  
 leaves from 5–7 rosemary sprigs,  
 two-thirds finely chopped  
 90ml (3fl oz) olive oil,  
 plus extra for greasing  
 ¼ tsp freshly ground black pepper  
 sea salt flakes



1



4



2



5



3



6

1 Sprinkle the yeast over 4 tablespoons of warm water. Leave for 5 minutes, stirring once.  
 2 In a large bowl, mix the flour with the salt and make a well in the centre.  
 3 Add the rosemary, 4 tablespoons oil, yeast, pepper, and 240ml (8fl oz) lukewarm water.

4 Gradually draw in the flour and work it into the other ingredients to form a smooth dough.  
 5 The dough should be soft and sticky. Do not be tempted to add more flour to dry it out.  
 6 Sprinkle the dough with flour and knead for 5–7 minutes on a floured work surface.



7



10



8



11



9



12



13



14



15

7 When ready, the dough will be very smooth and elastic. Place in an oiled bowl.  
 8 Cover with a damp tea towel. Leave to rise in a warm place for 1–1½ hours until doubled.  
 9 Put the dough on a floured work surface and knock out the air.

10 Cover with a dry tea towel and let it rest for about 5 minutes. Brush the tin with oil.  
 11 Transfer the dough to the tin. With your hands, flatten the dough to fill the tin evenly.  
 12 Cover with a tea towel and leave to rise in a warm place for 35–45 minutes until puffed.

13 Preheat the oven to 200°C (400°F/Gas 6). Scatter the reserved rosemary leaves on top.  
 14 With your fingertips, poke the dough all over to make deep dimples.  
 15 Drizzle over the remaining oil and sprinkle with salt. Bake on the top shelf for 15–20 minutes until golden. Transfer to a wire rack.



# FOCACCIA VARIATIONS



## BLACKBERRY FOCACCIA

A sweet twist on a classic bread, perfect for a late summer picnic.

**Serves** 6–8

**Prep** 30–35 mins

**Rise and prove** 1½–2¼ hrs

**Prep ahead** after kneading, at the end of step 3, the dough can be loosely covered with cling film and left to rise in the refrigerator overnight

**Bake** 15–20 mins

### SPECIAL EQUIPMENT

38 x 23cm (15 x 9in) Swiss roll tin

### INGREDIENTS

1 tbsp dried yeast  
425g (15oz) strong white bread flour, plus extra for dusting  
1 tsp salt  
3 tbsp caster sugar  
90ml (3fl oz) extra virgin olive oil, plus extra for greasing  
300g (10½oz) blackberries

**1** In a small bowl, sprinkle the yeast over 4 tablespoons lukewarm water. Let stand for 5 minutes until dissolved, stirring once.

**2** In a large bowl, mix the flour with the salt and 2 tablespoons of the sugar. Make a well in the centre and add the dissolved yeast, 4 tablespoons of the oil, and 240ml (8fl oz) lukewarm water. Draw in the flour and mix to form a smooth dough.

The dough should be soft and sticky; avoid adding more flour to dry it out.

**3** Flour your hands and the dough, and turn it out onto a floured surface. Knead for 5–7 minutes until smooth and elastic. Transfer to an oiled bowl and cover with a damp tea towel. Leave to rise in a warm place for about 1–1½ hours until doubled in bulk.

**4** Generously brush the tin with olive oil. Turn out the dough and knock out the air. Cover with a dry tea towel and leave to rest for 5 minutes. Transfer to the tin, flattening with your hands to fill the tin. Scatter the blackberries over the surface of the dough, cover, and leave to prove in a warm place for 35–45 minutes until puffed.

**5** Preheat the oven to 200°C (400°F/Gas 6). Brush the dough with the remaining oil and sprinkle over the rest of the sugar. Bake at the top of the oven for 15–20 minutes until lightly browned. Cool slightly on a wire rack, then serve warm.

## FOUGASSE

Fougasse is the French equivalent of the Italian focaccia, most associated with the region of Provence. The traditional leaf effect is surprisingly easy to achieve and looks lovely.

**Makes** 3 loaves

**Prep** 30–35 mins

**Rise and prove** 6 hrs

**Bake** 15 mins

### INGREDIENTS

5 tbsp extra virgin olive oil, plus extra for greasing  
1 onion, finely chopped  
2 back bacon rashers, finely chopped  
400g (14oz) strong white bread flour, plus extra for dusting  
1½ tsp dried yeast  
1 tsp salt  
sea salt flakes, for sprinkling

**1** Heat 1 tablespoon of the oil in a frying pan. Fry the onion and bacon until browned. Remove from the pan and set aside.

**2** In a small bowl, add 150ml (5fl oz) warm water and sprinkle over the yeast. Leave to dissolve, stirring once. Place 200g (7oz) flour in a bowl, make a well in the middle, pour the yeast mixture into the well and draw in the flour to form a dough. Cover and leave to rise and then fall again, for about 4 hours.

**3** Add the remaining flour, 150ml (5fl oz) water, salt, and the remaining oil, and mix well. Knead to a smooth dough on a lightly floured surface. Return to the bowl to rise for 1 hour or until doubled in size.

**4** Line 3 baking sheets with parchment. Punch down the dough, then tip on the onion and bacon. Knead and divide the dough into 3 balls. Flatten each ball to 2.5cm (1in) high with a rolling pin, shape into a circle, and place on the baking sheets.

**5** To create the leaf shapes, cut each circle with a sharp knife, twice down the centre, then 3 times on either side on a slant. Cut all the way through the thickness of the dough, but not through the edges. Brush with olive oil, sprinkle with sea salt, and leave to rise for 1 hour or until doubled.

**6** Preheat the oven to 230°C (450°F/Gas 8). Bake for 15 minutes until golden. Allow to cool before serving.

