Homemade Focaccia *Makes 2 loaves*

Ingredients

- 2 cups water
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 packets yeast (14 g in total)
- 4 cups plain flour
- 3 tablespoons olive oil
- sea salt to taste

Method

1. Heat oven to 200^c.

2. Place two small silver sachets (7g each / 14g total) of dried yeast into a mixing bowl.

3. Add 1 teaspoon of sugar, 1 teaspoon of salt and 3 tablespoons of dried herbs of your choice (we used our own dried and chopped oregano).

4. Add 2 cups of warm water from the tap, whisk well and set aside for 10 minutes.

5. Measure 4 cups of plain flour and add them one at a time to the yeast mixture, use a wooden spoon rather than a whisk.

6. The dough should not be overmixed, just work it until it comes together quite roughly.

7. Prepare 2 loaf tins by spraying with olive oil and lining with baking paper which allows 5 cm overlap on each side, this will allow you to pull the loaf from the tin once it is baked. Add 3 tablespoons of olive oil to the base of each tin.

8.   Divide the dough in half and pat it roughly into the shape of the tins, place a loaf in each tin and press the dough into the corners of the tin.

9.   Sprinkle a little flour over the top of each loaf, liberally sprinkle about a teaspoon of sea salt over the loaf also. Allow the loaves to sit on top of the oven (not in the oven) where it's nice and warm, so the dough can rise. Leave for around 20 minutes or until the dough is almost to the top of the tin.

10.   Place the loaves in the oven and bake until golden, this will take 20-30 minutes.

11.   Once golden, remove from the oven and cool for 10 minutes before taking the loaves from the tin.

12.   Remove the loaves and slice the bread. Enjoy warm with butter or olive oil.

Enjoy!