



A LONG ESTABLISHED FAMILY FIRM

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The World's Finest Range Cookers

Focaccia (Everhot Masterclass 'Italian')

Ingredients

(For one medium to large focaccia, in a 22 x 31cm tin [approx.])

300g strong white bread flour

6g salt

5g fast-action dried yeast

24g olive oil

240g water

Handful cherry tomatoes & basil leaves (if you wish – there's a multitude of toppings you can use).

Method

- This is a very wet dough – use your hands if you like but it's much easier in the mixer with a dough hook!
- Put the flour in the mixer bowl, the salt at one side and yeast at the other, add the olive oil and water then mix slowly until it's all just combined. Cover and rest for 40 minutes at room temperature.
- Mix /knead (with the dough hook) at low speed for 5-10 minutes in the mixer or knead for 10 minutes by hand (you're best using the 'folding over on itself' kneading method, possibly starting in the bowl first).
Then cover and rest for about an hour, or 8-12 hours in the fridge.
- Once the dough has doubled in size douse the bottom of your baking tray with olive oil and turn your dough out into it. Oil your hands and fold the dough over on itself, spread out, then fold over on itself again and spread out so it covers the base of the tray. Cover and rest for another 50 minutes to an hour, or in the fridge for 8-12 hours.
- To bake (if it's been proving in the fridge allow to warm to room temperature for 10-15 minutes), press your fingers into the dough to create dimples, right down to the base of the tray is fine.
Halve the cherry tomatoes and spread over the dough cut side up, add some basil leaves, sprinkle the whole lot with olive oil and some sea salt then bake in the oven for 20-25 minutes or until golden on top.
- Once baked – remove from the tin and cool on a wire rack (this stops residual moisture making the base go soggy).

Everhot: put the shelf in the centre of the top oven set at 220-240°C. Bake for around 20-25 mins.

AGA (2, 3 and 4 oven): Bake on the grid shelf set on the floor or first set of runners in the roasting oven for approx. 20-25 mins.