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THE WORLD'S FINEST RANGE COOKERS

## Focaccia Bread Recipe by David Pengelly

### Ingredients

510g (1 lb. 2 oz.) Strong white flour  
1 Tsp. Salt  
1 Sachet (7g) Dried yeast  
4 Tbsp. Olive oil  
350ml Water (approx.)  
Baby tomato halved  
1 Red onion, sliced and cooked in olive oil

### Method

- Mix the ingredients together to form a soft dough and knead well (5-10 minutes), transfer to a bowl, cover and leave for about an hour or until doubled in size.
- Knock the dough back, rest, then roll out to a 30cm x 40cm (12" x 16") rectangle.
- Slide onto a baking sheet and using your fingers make holes over the top of the surface of the dough. Cover with the onion and tomatoes.
- Drizzle the 4 tbsp. olive oil over the top of the dough, prove for approximately 30 minutes (or until doubled in size).

**AGA (2, 3 and 4 oven):** Bake in the AGA roasting oven on the floor for about 25 minutes until the bread sounds hollow when tapped underneath.

**Everhot:** set the oven shelf to its lowest position and bake on the shelf with the oven set to around 235°C for approximately 25-30 minutes until crusty and gives a hollow sound when you tap on the base.