

### **Sofia's Focaccia**



#### **Ingredients**

- **150g strong white bread flour**
- **100g 00 flour (or use all strong white flour if needed)**
- **183ml lukewarm water**
- **½ tsp fast-action dried yeast**
- **¼ tsp sugar**
- **6g fine salt**
- **Olive oil (for seasoning)**
- **Flaky sea salt (to finish)**
- **Fresh rosemary**

## **Method**

### **1. Make the dough**

In a large bowl, mix both flours, yeast, sugar, and salt. Gradually pour in the water while stirring with a spoon. The dough should be very wet and sticky—don't worry, that's exactly what you want!

Cover with cling film and leave to rise in a warm place until it has tripled in size (this may take up to 4 hours depending on room temperature).

### **2. Shape the focaccia**

Generously flour your work surface. Turn out the dough and gently fold it over itself a couple of times. Transfer to a lightly oiled baking tray.

### **3. Second rise**

Use your fingertips to gently stretch the dough toward the edges of the tray. Drizzle with 2 tablespoons of olive oil, scatter with rosemary and flaky salt, and let it rise again for about 1 hour, or until the dough reaches the corners of the tray.

### **4. Bake**

Just before baking, drizzle with 2 teaspoons of water and a little more olive oil.

Bake in a preheated oven at 200°C (fan) for 25 minutes, or until golden brown and crisp on top.

Serve warm or at room temperature—perfect dipped in more olive oil, paired with antipasti, or simply enjoyed on its own.

**Enjoy!**