Super Supreme Focaccia

Cooking Time: 4 hours | Servings: 6-8 people

INGREDIENTS:

Dough:

- 450mls warm tap water (not hot)
- 500 grams plain flour or bread flour
- 2 teaspoons honey
- 1/2 sachet yeast (4g)
- 1 tablespoons olive oil
- 1 tablespoon salt

Sauce:

- 400ml passata
- 1/4 cup fresh basil leaves
- 2 teaspoons dried Italian herb mix
- 1 clove of garlic, grated/crushed
- 1 teaspoon salt
- 1/4 teaspoon cracked black pepper

Toppings: (your choice):

- 150 grams grated mozzarella cheese
- 100 grams pepperoni
- ½ cup sliced red capsicum
- ½ cup olives
- ½ cup sliced mushrooms.
- ½ cup sliced red onion
- ½ cup pineapple pieces

METHOD:

1. Whisk warm water, yeast, olive oil, and honey in a deep bowl until incorporated.
2. Mix in flour and salt until it forms a shaggy dough. Do not worry about over working the dough or it being perfect, it will come together.
3. Clean down the edges of the bowl and cover bowl with cling wrap or a tea towel and allow it to sit at room temperature for 15 minutes
4. After 15 minutes, stretch and fold the dough. Repeat this 3 times.
5. Cover the dough with cling wrap or a tea towel and allow it to rest for 1.5 hours at room temperature.
6. Prepare a 24cm X 33cm deep sided sheet pan lined with baking paper, and a good glug of olive oil.
7. Prepare the sauce by mixing all ingredients in a small bowl and set aside.
8. Tip the dough in your sheet pan and fold the dough into thirds like a wrap or burrito, slide it lengthways and flip it upside down so the smooth side is on the top. Folding will help the focaccia fluff up.
9. Cover and proof for another 1.5 hours at room temperature.
10. Pre heat your oven at 215C fan forced.
11. Spread sauce over the surface of your dough, followed with all your toppings of choice - I like to add a cheese over toppings - then dimple the dough.
12. Bake on the second lowest rack of the oven for approximately 30-35 minutes or until golden.
13. Let focaccia cool for approximately 15 minutes in the pan before removing and placing on the wire rack. slice and serving in desired portions.

TIPS/SUBSTITUTIONS:

- *Keep in and airtight container for 2 days.*
- *Best served warmed*
- *To re heat it is best done in the microwave*
- *Please note due to the nature of bread not having preservatives it will go stale quicker.*