



HOBSON'S  
CHOICE

# FOCCACIA WITH ROSEMARY & SEA SALT

MAKES 1 LARGE LOAF

**Gaggenau Appliance:**  
Combination Steam Oven/Baking  
Stone

**Settings:**  
200°C

**Cooking Time:**  
25 minutes

**Preparation Time:**  
15 minutes plus proving time

## INGREDIENTS

1x7g pkt dried yeast  
Pinch caster sugar  
6 tbsp extra virgin olive oil plus  
more for kneading  
**500g strong bread flour\***  
5g sea salt flakes plus extra to bake  
3 stalks of rosemary, broken into  
small sprigs  
400ml lukewarm water

\*Allergens are highlighted in bold

## METHOD

Whisk the yeast and sugar into the lukewarm water until completely dissolved.

Stir in 2 tbsp oil.

Combine the flour and salt in a large mixing bowl, pour in the yeast mixture and stir to a wet dough.

Use olive oil to help knead the dough for 5 minutes and leave to rise in the combination steam oven on the proving setting until double in size, about 30 minutes.

Preheat the Gaggenau baking stone to 200°C on the baking stone function.

Using flour to help handle the dough if feels too sticky to handle, shape the dough into a rectangle and place on the paddle, well-floured, from the baking stone accessory.

Prod the bread with your fingers to make dimples all over the surface of the dough, and push in small rosemary sprigs.

Sprinkle the salt on the top and the remaining oil.

Bake directly on the baking stone for 25 minutes, until browned and cooked through.

**GAGGENAU**