



SKYE BLUE

Kitchens

FOCCACIA BREAD

Preheat oven to 40°C. Grease and line a 20cm round cake tin with baking paper (bottom and sides). You will need a stand or hand held mixer with a dough hook.

What you need:

145g of Baking Bag mix
1/3 cup tapioca flour
1 ¼ tsp guar gum
½ tsp salt
½ tsp dried oregano
1 ½ tsp active dried yeast
1 tsp baking powder

30ml light olive oil
230 ml warmed milk (note 1)
1 egg (room temp, size 7)
1 tsp runny honey
5ml cider vinegar



To Make:

Warm the milk in an ovenproof jug. Add the honey and whisk with a fork, then add the yeast. Whisk again until a little frothy. Switch off the oven then place the jug in the oven for 10 minutes to activate the yeast. Next, measure the remaining dry ingredients into a bowl and whisk well together then make a well in the centre. In another bowl beat together the egg, oil and cider vinegar. Add the egg mixture along with the yeast liquid. Beat on low for 7 minutes, scraping down the sides as needed.

Tip the dough into the middle of the tin. Smooth out keeping a circle shape to the size of the tin.

Pop back into the still slightly warm oven for 25 minutes.

Remove from the oven still keeping in a warm place. Heat oven to 210°C. Bake 15-20 minutes (ovens will vary). Remove from the oven and place on a wire rack. Leave for a few minutes then take the bread out of the tin. While still warm, brush the top with about a tablespoon of extra virgin olive oil and sprinkle with a little extra sea salt, dried rosemary and oregano and a sprinkling of chilli flakes.

Note:

1. For dairy free use non dairy milk of choice.

Tip: This is a fabulous, soft texture Italian flat bread and a great favourite to serve with soup, salad, on its own, toasted, a pizza base or cut into chunks and served with olive oil and dukkah. Freezes really well.