


Focaccia

40 min 

1 

 30 min at 200°C (400°F / Gas mark 6) 

Ingredients

300 gr. (11 oz.) Schär gluten-free Classic white bread mix, 5 gr. (1/2 tablespoon) dried yeast or 10 gr. (1 tablespoon) fresh yeast, 6 gr. (2 teaspoons) olive oil, 250 ml. (1 cup) lukewarm water, 2 sprigs of rosemary, 1 tablespoon kosher salt, 1 tablespoon olive oil

Preparation

Mix the flour and the yeast in a mixing bowl. Then finely chop the rosemary and add half of it to the flour. Pour the water and 6 gr. (two teaspoons) of olive oil over the mixture and knead into a smooth, homogeneous dough. Grease a baking tray and coat it with flour, roll the dough out on it, and allow it to rise for around 30 minutes. Then sprinkle with the tablespoon of olive oil, the kosher salt, and the remaining rosemary. Bake in a preheated oven.

