

CHEESE AND ROSEMARY FOCCACIA

Equipment needed –

Medium bowl, electric scales, food processor, measuring jug, fork, baking tray, grater, large bowl, clean tea towel and scissors.

Ingredients from the Garden –

- 1 sprig of rosemary

Ingredients from the Pantry –

- 400 grams of strong white bread flour
- Extra flour for dusting
- 100 grams semolina flour
- ½ tablespoon Sea salt
- 1 sachet dried yeast
- ½ tablespoon caster sugar
- 300 ml luke warm water
- Olive oil
- 1 log of goats cheese
- 1 handful of grated parmesan cheese
- 60 grams of Taleggio cheese

What to do –

1. Preheat the oven to 220°.
2. Measure out 300 ml of luke warm water into a measuring jug and pour into a medium bowl. Measure out ½ tablespoon of caster sugar and add to the bowl of water.
3. Open the sachet of yeast and sprinkle over the bowl of water. Whisk with a fork to combine. Set aside for a few minutes until it starts to foam.
4. Measure out 400 grams of flour and semolina using the electric scales and place in the food processor.
5. Measure out ½ tablespoon of sea salt and add to the food processor. Mix quickly to combine.
6. Slowly add the yeast mixture into the food processor with the motor running and mix until the mixture comes together.
7. Remove the mixture from the food processor and knead vigorously for 5 minutes until you have a smooth soft dough.
8. Lightly oil a large bowl with some olive oil and transfer the dough to the bowl. Sprinkle with some extra flour, cover with a clean tea towel and leave to prove in a warm place until it doubles in size.
9. As soon as the dough has risen, pound it then place on a baking tray and spread it out to cover the tray. Push down roughly on top of the dough like playing a piano to make lots of rough dips and wells.
10. Meanwhile grate the parmesan cheese and sprinkle over the dough.
11. Crumble the goats cheese and taleggio cheese and sprinkle over the dough.
12. Wash and pick the rosemary leaves and sprinkle over the dough.
13. Finish with a drizzle of olive oil and sprinkle of sea salt and let prove for a further 15 minutes.
14. Bake for 20 minutes or until golden on top and soft in the middle and cut into 28 small pieces and divide into 3 small serving platters to serve.

Serves –

- 28 students.