

Quick Focaccia with Spring Onion

Serves 4

INGREDIENTS

250g strong- white bread flour

215ml warm water

1 tsp instant yeast

1 tsp salt

1 tsp sugar

6 spring onions

**ALLERGENS HIGHLIGHTED IN
BOLD**



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METHOD

1. In a mixing bowl, add the warm water, sugar, yeast, oil, and flour. Bring the dough together until there are no dry bits, then cover in a damp tea towel and rest for 10 minutes.
2. Using wet hands stretch one corner of the dough as high as it can before tearing it and fold it into the centre. Repeat with all four edges, then cling the bowl and put in the dough proofer for 30 minutes on 26°C, or leave in warm place for 30 minutes.
3. In the meantime, grab a 6-inch non-stick skillet/cast iron/baking dish/airtight cake tin, which is oven proof. Pour a generous layer of olive oil covering the base of the skillet, ensuring to rub the edges too.
4. Add the dough into the skillet and repeat the fold method, stretching all four edges as high as possible, without tearing. Leave to rise for another 30 minutes in the dough proofer.
5. Slice the spring onions into thirds then set aside.
6. After 25-30 minutes, remove the dough from the proving oven and preheat the oven 190°C Circo Therm® low steam.
7. Drizzle olive oil all over the dough, press the spring onions into the dough, allow it to surround the pieces of spring onion, creating beautiful dimples. Sprinkle with a generous amount of flaky sea salt and bake for 30 minutes or until deeply golden.
8. Remove and rest for 30 minutes before slicing.