



COOKING PASSION SINCE 1877

**Cooking Method:** Bread Baking 200°C with Medium added Steam for 25 minutes

**Level:** Easy

**Time:** 45 minutes

**Serves:** 8-10

## FOCACCIA WITH GARLIC AND ROSEMARY



### INGREDIENTS

1 pack of white bread mix  
290ml lukewarm water  
25ml olive oil  
9g coarse sea salt  
3 cloves garlic  
Fresh rosemary

### PREPARATION

1. Place the bread mix in a mixing bowl and using the mixer dough hook attachment add the lukewarm water, and knead until the dough comes together, continue mixing for 5 minutes more.
2. Turn out on a lightly floured board and knead until smooth.
3. Roll out the dough into an oblong shape approx. 35cm x 25cm prove for 30 minutes on the dough proving setting.
4. When proved use your finger to make indents all over the dough, and insert slivers of garlic and sprigs of rosemary in alternate holes, brush with the olive oil and sprinkle with salt.
5. Bake for 20 – 25 minutes until golden brown.

