



Bacon Focaccia

Serves 10

Prep Time: 20mins

Rising time: 90mins

Cooking Time: 30mins

Ingredients

4 cups bread flour
1 tsp salt
1 packet (10g) dry active yeast
1 tsp castor sugar
2.5 cups warm water
1/3 cup olive oil
1 packet steaky bacon
2 sprigs rosemary, chopped
Sea salt for topping

Method

Combine the flour, salt, yeast and sugar, then add the water and olive oil and mix well until it comes together as a dough. Remove from the bowl and place on a floured surface and knead for 5-10mins. Return the dough to a cleaned oiled bowl, cover with plastic wrap and leave to rise until double in size. Remove the dough and push into an oiled ovenproof dish and allow to rise covered for a further 30mins.

Preheat the oven to 200'c.

Dimple the surface with your fingertips and glug over lots of olive oil, pieces of bacon, rosemary and sea salt.

Bake for 30-35mins.