



Recipe No. 06

GRAPE & ROSEMARY FOCACCIA

*A golden, harvest-led bread for the open-window table
Serves 8-10*

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Ingredients

For the dough

500 g strong white bread flour
7 g instant yeast
10 g fine sea salt
400 ml lukewarm water
2 tbsp extra-virgin olive oil, plus more for the tin

For the topping

180 g seedless red grapes, halved
2 small rosemary sprigs, leaves picked
2 tbsp extra-virgin olive oil
flaky sea salt
1 tsp runny honey, optional

Method

1. Mix the flour, yeast and salt. Add the water and olive oil, then stir until no dry flour remains.
2. Cover for 20 minutes. With wet hands, lift and fold the dough over itself four times. Repeat twice more at 20-minute intervals.
3. Leave to rise for 60-90 minutes, until puffed.
4. Oil a 23 x 33 cm tin. Ease in the dough and stretch gently towards the corners.
5. Prove for 35-45 minutes. Heat the oven to 220 C conventional.
6. Dimple the dough. Add grapes and rosemary, drizzle with oil and finish with flaky sea salt.
7. Bake for 22-28 minutes. Brush with honey, if using, and cool for 15 minutes.

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Essy's Notes

*Serve slightly warm with whipped ricotta, soft cheese or olive oil.
Refresh for 5 minutes at 180 C before serving.*