



# CHIPS Cookery Club

## Recipe – Tomato and Rosemary Focaccia

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### Ingredients

Bag of bread mix  
325ml warm water (or as packet instructions)  
10 cherry tomatoes  
Few sprigs of rosemary  
3 x 15ml extra virgin olive oil  
2.5ml sea salt  
1 red onion

### Equipment needed

Mixing bowl  
Wooden spoon  
Measuring jug  
Baking tray  
Pastry brush  
Small knife  
Chopping board



Put the bread mix into a bowl.



Turn onto a floured board.  
Knead for 5 minutes until soft and stretchy.



Add warm water and mix together.



Place back in the bowl and cover with a tea towel. Leave to prove for 15 minutes.



Stir until you form a dough.



Brush the base of the tin with 5ml oil.



Place the dough on a board and knock back lightly.



Slice the onion thinly using the bridge method.



Roll out the dough to the size of your tin.



Wash the rosemary and pull the leaves away from the thick stalks.



Leave to prove in a warm place for 20 minutes or until double in size



Make dimples all over the dough using your fingers.



Cut the onion in half using the claw grip.



Sprinkle with the onion slices and the rosemary.



Sprinkle 2 tablespoons of oil over the top of the the bread.



Finish with 2.5ml sea salt. Bake in the oven at Gas mark 6 / 200°C for 30-35minutes.



Cut the tomatoes in half crossways.



Remove when cooked through, cut into pieces and enjoy.



Place over the dough at regular intervals.

You could try using different herbs such as oregano or basil. Substitute sun dried tomatoes for fresh ones and add green and black olives.