

Focaccia

Workstation:

Equipment

Measuring cups
Measuring spoons
Large bowl
Baking trays
Knife
Non slip mat
Chopping board
Sieve
Wooden spoon

Ingredients

4 cups plain flour
1 teaspoon salt
2 tablespoon baking powder
5-6 tablespoons olive oil
½ cup water
1 clove garlic chopped
few sprigs fresh rosemary
¼ cup milk

Method

1. **Preheat** oven to 200°C
2. **Sift** the flour
3. **Add** flour, salt and baking powder into a bowl
4. **Chop** the garlic
5. **Stir** in the olive oil and garlic
6. **Add** the milk and water to make a dough
7. **Knead** gently on a floured bench
8. **Shape** dough onto lined baking tray
9. **Poke** holes all over with your finger
10. **Drizzle** with a little olive oil and sprinkle with rosemary
11. **Bake** for 15-20 minutes
12. **Cut** into pieces