

Focaccia with Original Italian Fresh Herb Salt



**Always a firm favourite and so simple to make.
All your favourite herbs mixed and ready to go!**

Ingredients

250 g of Focaccia Bread Mix
140 ml of tepid filtered water
Olive oil drizzles over the top
1 tsp of Original Italian Fresh Herb Salt (half in the bread mix and half for the sprinkle on top)

Method

Measure out the bread mix and make a well in the middle. Add the tepid water bit by bit and mix, folding in the flour as you go until all the flour is mixed with the water. At this point you can add a little of the Original Italian Fresh Herb Salt to the mix or just add it at the end before putting into the oven.

Take the mix out and place on a floured board and with floured hands kneed the dough until it is soft and springy. Shape into a ball and put back in the bowl with a damp cloth over the top. Place it in a warm place and leave for an hour to double in size.

Once risen - place back on the board and kneed again to push the air out and flatten to about 1/2" thick. Dust with flour and put into a shallow tin. Press the tips of your fingers all over to make little dimples over the surface. Drizzle with olive oil and sprinkle the top with the Original Italian Fresh Herb Salt. Put into a hot oven 220c for about 20-25 minutes until golden brown.

To serve

Delicious with our Lentil and Sweet potato soup with Chilli Fresh Herb Salt.

Enjoy! did something different! We would love to hear from you!!

TIP You could add some of the Original Italian Fresh Herb Salt to the oil to