



# Tomato Focaccia

By Andrew Dixon

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Serves

**4**

Prep time

**2 hrs 30 mins**

Cook time

**30-40 mins**

Total time

**Approx 3 hrs**

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**Chef Skills:** Bread making

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## Ingredients

- 500g strong white bread flour
- 2 tsp salt
- 30g fast acting yeast
- 2 tbsp olive oil
- 400ml cold water
- Sea salt flakes
- 2 rosemary stalks
- 8 - 12 cherry tomatoes - halved and marinated in balsamic vinegar overnight

## Equipment

- Mixing bowl
- Electric mixer (optional)
- Greaseproof paper
- Deep baking tray

**Before you click play**

- Get out all equipment & weigh out all ingredients
  - Halve your tomatoes and marinate in balsamic vinegar overnight
  - Preheat your oven to 220° C / fan 200°C / gas mark 6
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## Method

1. Place the flour, yeast and salt into the mixing bowl and begin mixing on the lowest setting immediately - salt can kill the yeast if it is left with it for too long without mixing.
2. Mix two tablespoons of good quality olive oil with the water and gradually add the liquid to the mixture whilst mixing. Continue to mix for approximately 5 minutes to form the dough, gradually adding the remaining liquid.
3. Tip the dough onto an oiled work surface and continue kneading for 5 more minutes. Return the dough to the bowl, cover with a damp tea towel or cling film and leave for approximately 2 hours to rise until tripled in size.
4. Preheat your oven to 220°C / fan 200°C / gas mark 7.
5. Line a baking sheet with baking paper and drizzle a small amount of olive oil to cover the bottom. Tip the dough out of the bowl onto the baking sheet and flatten into the corners using your fingers.
6. Arrange the halved cherry tomatoes on top of the dough, gently pressing them in. With your fingers, pick the rosemary spines from the stalk and pierce the dough so they are sticking out.
7. Drizzle with olive oil and sprinkle with sea salt flakes. Allow to prove until the dough has risen to the top of the baking tray.
8. Drizzle with a little more olive oil and sprinkle a little extra salt. Bake in the centre of a preheated oven for 30 - 40 minutes until golden brown.
9. Once cooked, drizzle a little olive oil over the top and allow it to soak in. Leave the bread to cool for 15 - 20 minutes before cutting into portions.

### **Chef tips**

- Tomato Focaccia is a great accompaniment to our Spiced Shin of beef (see separate recipe)