

Fig & Honey Focaccia

a taste of Italian summer



Focaccia is well known and loved throughout Italy. It is often eaten as a midmorning snack dipped in coffee or with fruit, but is also perfect as afternoon tea, served with some cheese or with an aperitif.



Ingredients

- 2 cups self-raising flour
- 1 packet yeast
- 2 Tbs Extra Virgin olive oil
- ½ cup sugar
- ½ tsp salt
- 18 small figs (or dried figs will also work)
- 2 Tbs organic honey
- Fresh rosemary sprigs
- Juice of ½ lemon

Method

1. Prepare the yeasts as per the packet instructions and cover your workspace with a light sprinkle of flour.
2. Sift the flour into a large bowl. Make a well in the centre and add the prepared yeast water. Add in the oil, sugar and salt and begin slowly mixing the flour into the well to create the dough. Add small amounts of water if needed.
3. On the flat surface start to knead the dough until smooth, then lightly oil the bowl and place the kneaded dough back in, covered and allow it to rise for at least an hour.
4. Preheat the oven to 180°C. Lightly grease a baking tin (approximately 25cm), or line with baking paper.
5. Using your hand press the dough into the baking tin and push some holes in with your fingertips.
6. Cut the figs in half and remove their stems and press them into the top of the dough as far as possible (cut side up) – you can cut them smaller if you prefer.
7. In a small bowl, combine the honey and rosemary and heat for a few seconds. Stir in the lemon juice. Brush the mixture over the top of the figs and dough.
8. Place in the oven and bake for around 25min, until golden brown and cooked through.
9. Once you remove from the oven drizzle with some more honey and sprigs of rosemary and serve warm!