

Mushroom, Garlic and Rosemary Foccacia

Servings: 6-8

Prep Time: 30min

Cook Time: 25min



Ingredients

- 2 tsp olive oil
- 1 clove garlic, crushed
- 8 portabellini mushrooms, sliced
- 12 baby button mushrooms, sliced
- 3 sprigs rosemary, roughly chopped
- salt and pepper (to season)
- 400g white bread flour
- 1 tsp salt
- 10g instant yeast
- 1 tbsp olive oil, plus extra for brushing
- 1 cup lukewarm water
- sea salt

Directions

1. Preheat the oven to 180°C, then heat the olive oil in a pan and sauté the garlic. Add the mushrooms and fry on both sides until just golden. Season with salt and pepper and add the rosemary. Set aside.
2. Combine the flour, salt and instant yeast in a large mixing bowl.
3. Add the olive oil and enough water to form a soft dough. Knead for 8 to 10 minutes or until the dough is smooth and elastic. Cover with a kitchen towel and allow to rise. When risen, punch the dough down and knead in three quarters of the mushroom mixture.
4. Shape into an oblong ball and flatten it with the palm of your hand on a greased baking tray. Brush the bread with olive oil, then arrange the remaining mushroom mixture on the bread.
5. Leave in a warm area and allow to rise for 15 minutes. Once risen, bake in a preheated oven for 25 minutes. Enjoy warm.