

Wild Garlic Focaccia

Ingredients

- 600g strong white plain flour
- 1 teaspoon sea salt
- 2 level teaspoons easy-mix dried yeast
- 3 tablespoons olive oil
- 400g warm water

Topping:

- 50g wild garlic, washed and finely sliced
- Salt and pepper
- 30g freshly grated parmesan cheese
- About 50g olive oil

Instructions

1. Place the flour, salt and yeast in a large bowl and mix together. Add the water and oil and mix together with a wooden spoon. Either turn out onto a lightly floured table and knead for about 10 minutes until smooth and elastic, or use a table mixer and knead for 5 minutes on the lowest speed. Either way, do not allow the dough to become dry especially if you are kneading by hand, by adding extra flour. As you knead the dough will become silkier in texture and less likely to cling to hands or table.
2. Return the dough to a reasonably clean bowl. Cover with cling film and leave in a warm place until double in size. This will probably take up to 2 hours.
3. Line 2 baking trays that are about 22cm by 32cm (or use one large tray) with baking parchment.
4. Lightly dust the work surface with flour, turn out the dough and flatten with your hands. Divide in half and either roll out to the size of the trays or push out with your hands. If the dough stiffens and will not flatten, then leave it to relax for 5-10 minutes and try again. Place in the trays and sprinkle with the prepared ramsons, seasoning and cheese. Leave to rise once again for about 40 minutes.
5. Preheat the oven to 220°C gas 7
6. When the dough has risen, dribble the top generously with the oil and use your fingers to dimple the surface so the oil collects in the depressions. Place in the oven and bake for 15-20 minutes when it should be a pale golden brown. Lift out of the trays using the paper and place on a cooling rack, sliding the paper from underneath so the steam can escape and preventing the bread from going soggy.

