

# Sheesey focaccia bread, olives and caramelized red onion



## Method

1. Place flour, salt and yeast into a bowl and mix well.
2. Now make a well in the centre and add the water. Slowly incorporate the flour and water together until you have a rough dough. Tip out onto work surface and begin to knead.
3. Use enough flour for kneading until you achieve a smooth dough. Place back in bowl cover with cling film and allow to prove somewhere warm until doubled in size (30 -40 minutes).
4. Meantime pop the sliced onions into a frying pan, with a little of the oil and a pinch of salt. Cook slowly until they have caramelised.
5. Tip out of bowl and knead just for a minute or two then mould into the shape of the tray you going to bake your bread in.
6. Top with caramelized onion thyme and the sheese.
7. Re prove bread for 15-20 minutes or until bread has again doubled in size. (Proving should be quicker this time as yeast has been activated in the first proving.)
8. Bake in a pre heated oven 190°C for 18 minutes.

Code	Qty	Units	Description
C113962	200	g	Sheese grated
A9714	450	g	Strong flour
A3251	15	g	Fast acting yeast
C10224	2		Red onions, sliced
A118090	50	ml	Rapeseed oil
C113874	5		Sprigs of Thyme
	1	tbsp	Sugar
	1	tsp	Salt
	300	ml	Warm water - 37° C

I'M ALSO  
DELICIOUSLY  
**VEGAN**

Here's to good

health

