



FOCACCIA

INGREDIENTS

500 g flour
175 ml water
10 g salt
12 g brewer's yeast
4 tbsp olive oil
1 teaspoons sugar

OPTIONAL

tomato sauce
1 mozzarella cheese

INSTRUCTIONS

Mix all ingredients together, add salt as the last ingredient

Leave to rise for 3 hours

Grease a baking tray and roll out the dough

Grease the surface with oil

Bake in a static oven at 350°F for about 35-40 minutes.

OPTIONAL

Spread tomato sauce over the top

10 minutes before the end of the cooking time

Add diced mozzarella 5 minutes before the end of cooking time