Mrs Parker’s Group

Beetroot, Rosemary and Boccocini Focaccia.

Season: All Year
Type: Bread
Difficulty: Medium
Serves: 6 or 20 tastes
Fresh from the garden: Beetroot, rosemary, micro beetroot leaves

Ingredients:

**Dough**
- 1 sachet dried yeast
- 2 teaspoons caster sugar
- 1 ½ cups warm water
- 3 cups bread flour
- 2 teaspoons salt
- olive oil

**Topping**
- 1 bunch baby beets
- Rosemary sprigs
- Sea Salt
- Olive oil

**Garnish**
- Micro beetroot leaves
- 50 grams feta cheese, crumbled

What to do:

- Combine yeast, sugar and 1/4 cup of the water in a small bowl. Set aside in a warm place for 10 minutes or until foamy.
- Combine the flour and salt in the bowl of the kitchen maid mixer.
- Add the yeast mixture and remaining water.
- Mix for 10 minutes or until dough is smooth and elastic.
- Brush a large bowl with a little of the oil.
- Add the dough. Cover with a tea towel. Set aside in a warm draught-free place to prove for 1 hour or until doubled in size.
- Lightly grease a large baking tray with some more of the olive oil.
• Gently place the dough onto the tray and push it out flat.
• Cover and set aside to prove and set aside while you get the beetroot ready.
• Scrub the beetroot to clean it.
• Cook beetroot in a large saucepan of boiling water until tender.
• Drain and peel under cold running water.
• Halve or quarter the beetroot.
• Firmly press the beetroot pieces into the bread along with a sprig of rosemary.
• Preheat oven to 250°C
• Place a deep tray of water in the base of the oven (this creates steam which helps the bread develop a crisp and shiny crust).
• Drizzle remaining oil over the bread and sprinkle with sea salt flakes.
• Bake on the highest shelf for 20 minutes or until bread is golden and sounds hollow when tapped on the base.
• Garnish with the micro beet leaves and crumbled feta cheese.
• Serve with a salad of the imagination.