

RED PESTO FOCACCIA WITH ITALIAN PLATTER



CANNON
THE ART OF COOKING

INGREDIENTS

FOCACCIA

750g strong white flour
400mls water
7g yeast
Pinch salt
2 tablespoons red pesto
1 tablespoon olive oil

PLATTER

I will leave this up to you, I normally buy some salami, tomato, mozzarella, parma ham, basil, and you get the idea.

METHOD

Preheat oven to 225°C.

FOCACCIA

Place all the ingredients except the pesto into a bowl and work to a smooth dough (you may need to add a little extra water). Turn dough onto work surface and knead well for 5 minutes.

Place the dough into a 25cm round tin or frying pan which is designed to go into the oven (no plastic handles). Press the dough to cover the base of the pan and cover with plastic food wrap.

Allow the dough to rise to twice its size. Spread the top with the pesto and olive oil and using your fingers push them down into the dough to form dents. This will also push the pesto into the dough. Sprinkle with sea salt and bake in oven for 20 minutes. Allow to cool slightly on a wire rack. It is best eaten warm.