



Mrs Crimble's Basil and Garlic Focaccia

You will need...

For the bread:

Mrs Crimble's Bread mix
300ml (1/2 pint) tepid water
15g (1tbsp) vegetable oil
7g sachet dry yeast or 15g fresh yeast
3tbsp gluten free flour for dusting (semolina or rice flour)

For the topping:

A large handful of fresh Basil leaves – finely chopped
1 clove of Garlic - crushed
1 dried chilli – crushed (optional)
2tbsp olive oil plus extra for drizzle
1 tbsp Lemon juice
Salt and freshly ground black pepper
Olive oil to drizzle

A large baking tray or pizza stone generously greased with olive oil

Baking Instructions:

1. Preheat the oven to 220°C / 200°C fan / 420°F / gas 6-7
2. Make the bread dough as directed on the packet.
3. Tip the dough onto the greased baking tray.
4. Using a wet hand or sprinkle the dough liberally with gluten free flour use your hands to press the dough into a roughly circular shape about 25cm diameter.
5. In a separate bowl combine the basil, garlic, olive oil, chilli (if using), lemon juice, salt and pepper. Smear over the bread.
6. Using your fingers, make characteristic focaccia holes by pushing your fingers deep into the dough many times so that the oil forms little puddles and the flavour penetrates the dough.
7. Leave in a warm, draught free place to rise for 30-40 minutes until doubled in height.
8. Bake in the centre of the oven for 20-25 minutes until the dough is cooked through and golden brown on top.
9. Remove from the oven and drizzle with more olive oil to serve.