

Focaccia







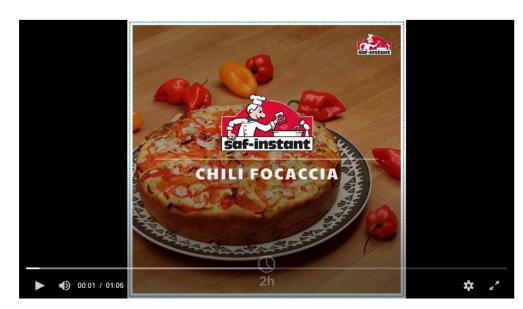


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FEATURED PRODUCT





- Pour the lukewarm water into a small mixing bowl and mix in the yeast.
- Add the flour, salt, sugar and coconut oil. Mix until the dough has an even consistency.
- Knead for 5 minutes.
- 4 Shape the dough into a ball. Cover and leave to rest for 30 minutes.
- Grease the edges of a baking tray with olive oil.
- Put the dough on the baking tray and leave to rise for 45 minutes.
- Spread the olive oil over the dough. Make holes in the top of the dough with your fingers.
- Add the topping.
- Bake in the oven preheated to 210°C for 20 to 25 minutes.