**Herb Focaccia**

**Difficulty:** Easy

**Serves:** 1 large focaccia

**Fresh from the garden:** Rosemary

**Recipe source:** My Kitchen Rules

**Equipment:**
- Measures
- Scales
- Pastry brush
- Baking tray

**Ingredients:**
- 400 grams Self Raising Flour
- 250 ml water
- 2 Tablespoons olive oil
- ½ teaspoon salt flakes
- Extra olive oil, to brush
- Extra salt flakes, to sprinkle
- 2 teaspoons rosemary leaves

**What to do:**

Preheat oven to 200C.

Grease a baking tray (approx 30cm x 20cm).

Combine all ingredients in a bowl to form a soft dough.

Knead on a lightly floured bench until smooth.

Spread dough on prepared tray.

Brush with extra olive oil. Sprinkle with salt and rosemary.

Cook for about 15 – 20 minutes or until golden and crisp.

Let cook slightly and slice into pieces. Place on serving tray.