



Fresh Herb Fougasse

SERVES: 2 large loaves

INGREDIENTS:

- 500g strong white bread flour, plus extra for dusting
- 10g fine salt
- 7g sachet instant yeast
- 2 tbsp olive oil, plus extra for greasing and drizzling
- 350ml warm water
- 2 tsp chopped fresh rosemary, plus extra to finish
- 2 tsp chopped fresh thyme
- 2 tsp chopped sage
- Fine semolina, for dusting
- ½ tsp dried oregano
- Sea salt flakes, crushed, to finish

METHOD:

1. Grease a large plastic container with a little olive oil. Line two large baking sheets with baking parchment or silicone paper
2. Put the flour, salt and yeast into the bowl of a freestanding electric mixer fitted with a dough hook. (don't put the salt directly on top of the yeast)
3. Add the olive oil and three-quarters of the water
4. Begin mixing on a low speed. As the dough starts to come together, add the remaining water very slowly, then mix for another 8 minutes on a medium speed
5. Add the rosemary, sage, thyme and tip the dough into the oiled container.
6. Cover and leave to rise until at least doubled in size, about an hour. The dough should be bouncy and shiny
7. Mix equal quantities of white flour and semolina together and use to heavily dust the work surface
Carefully tip out the dough. It will be quite loose and flowing, but don't worry. Divide the dough in half
8. Lift each piece of dough onto the prepared baking sheets and spread out into flat ovals



9. Using a pizza cutter make two cuts in a line down the middle of the ovals with a gap between them, stopping 2cm from each end
10. Then make 12 diagonal cuts in the dough, 6 either side of the central cuts, forming a leaf design, then stretch the dough out slightly to emphasise the holes
11. Place the baking sheets inside large plastic bags and leave to prove in a warm place for 20 minutes. Preheat the oven to 220°C
12. Spray a little olive oil over the top of the loaves using a water spray bottle, or just drizzle over the oil
13. Sprinkle over the oregano and bake for 15-20 minutes, or until the focussa sounds hollow when tapped on the base
14. Remove from the oven and while still hot, brush with more olive oil and sprinkle with sea salt

