



FOCCACIA BREAD

Grease and line the bottom and sides of a 20cm loose base cake tin.

What you need:

145g of our everyday flour mix	30ml rice bran oil or similar
1/3 cup tapioca flour	230 ml warmed milk (note 1)
1 ¼ level tsp guar gum	1 egg (room temp)
½ tsp salt	1 tsp runny honey
½ tsp dried oregano	5ml apple cider vinegar
1 ½ level tsp gf active dried yeast	
1 level tsp baking powder	

To Make:

Measure all the dry ingredients into a bowl whisk well together then make a well in the centre. In another bowl beat together the egg, oil, honey and cider vinegar. Measure the milk into a microwave proof jug then heat in the microwave for 35 seconds. Add the egg mixture and warm milk to the bowl. With electric beaters whisk the mixture for about 20 seconds until slightly thick and smooth.

With a wet spatula tip the dough into the middle of the tin. Smooth out the top. Set aside in a warm place for 20 minutes (I usually put the dough in the pantry). While the dough is proving heat the oven to 210°C.

Bake 15 minutes (ovens will vary). Remove from the oven and place on a wire rack. Leave for a few minutes then take the bread out of the tin. While still warm, brush the top with about a tablespoon of extra virgin olive oil and sprinkle with a little extra sea salt, dried rosemary and oregano and a sprinkling of chilli flakes.

Note:

1. For dairy free use non dairy milk of choice. Measure 180ml of the milk of your choice with 50ml of water. Don't use the Kara brand of coconut milk.

Tip: This is a fabulous, soft texture bread and a great favourite to serve with soup, salad, on its own, toasted, or cut into chunks and served with olive oil and dukkah.