



## Dough

3 cups plain flour,  
2 teaspoons dried yeast,  
1 teaspoon salt,  
1 level teaspoon sugar,  
1½ cups lukewarm water,  
¼ cup oil,

## Ingredients

120g artichokes hearts, sliced,  
15 black olives, halved,  
Fresh rosemary,  
Garlic salt  
3 tablespoons Parmesan cheese,



## How to Prepare

1. Place the flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water and oil, mix well and place dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Heat oven to 200°C.
3. Once risen, place dough on a floured board and knead until it reduces to its original size, removing all air bubbles. Halve dough and roll each piece until even. Place on oiled trays.
4. Brush top of dough with water, sprinkle with garlic salt and parmesan cheese. Top with olives and artichoke hearts. Sprinkle with fresh rosemary.
5. Bake for approximately 15 minutes, or until golden.
6. Remove from oven and cool slightly before serving.

**Makes 2 Focaccias**

