

Focaccia Bread with Rosemary



Serving: 8



Preparing Time: 15 min



Total Duration: 90 min

Ingredients

- ♦ Flour
- ♦ Yeast
- ♦ Water
- ♦ Olive oil
- ♦ Rosemary
- ♦ Sea salt

Directions

- ♦ Mix dough and let rise.
- ♦ Press into a pan and top with rosemary and salt.
- ♦ Bake at 425°F until golden.

Notes

Soft, airy bread baked with rosemary and sea salt.

