

Focaccia in the air fryer

Makes
1 slab for
4-6 to share

Focaccia is a soft, cakey bread which is traditionally seasoned with rosemary and sea salt and baked in the oven.

Organisation and skill: ★★★ **Cost:** £ £ £ **Equipment:** 🥄🥄

Focaccia from the supermarket usually has lots of additives – it's an example of ultra-processed food. By making your own, you're in control of the ingredients. We've developed a recipe which bakes in an air fryer, which uses less energy and is easier on the pocket and the planet.

There can be a difference in how 'hot' different air fryers are, so you may have to experiment a bit with times and temperatures. Just remember, trial and error is all part of the fun!

Ingredients

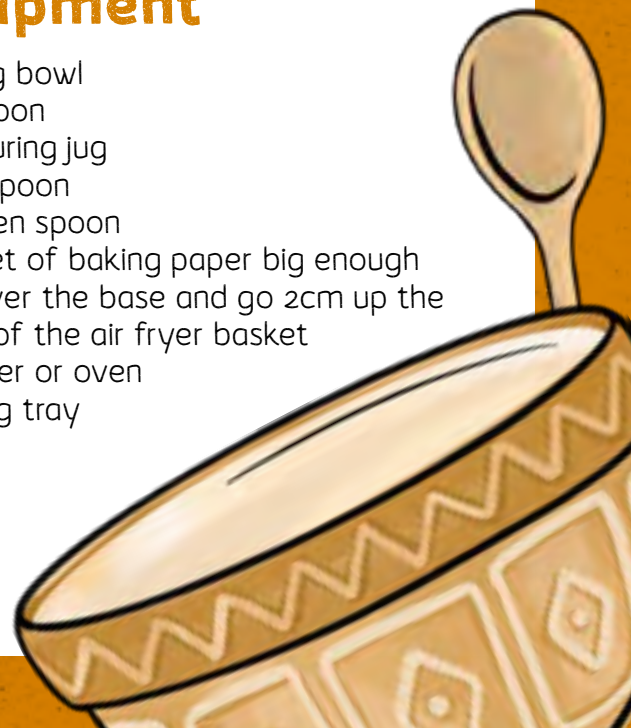
- 225g strong plain white bread flour
- 1 x 7g sachet easy blend microfine yeast
- 1 tsp salt
- 150ml warm water
- 2 tablespoons olive oil
- extra flour for kneading
- extra olive oil (about 2 tbsp.) for drizzling
- 3 sprigs of rosemary divided into small leaves
- salt flakes (optional)

other tasty options for toppings

- olives, pitted and left whole or sliced
- cherry tomatoes, halved
- red or green peppers, sliced
- grapes (sounds odd but works well!)

Equipment

- mixing bowl
- teaspoon
- measuring jug
- tablespoon
- wooden spoon
- a sheet of baking paper big enough to cover the base and go 2cm up the sides of the air fryer basket
- air fryer or oven
- cooling tray



How to make it

- 1 Put the flour into the mixing bowl. Add the dried yeast and salt and stir.
- 2 Pour the oil and warm water into the flour. Mix to a soft dough using a wooden spoon.
- 3 Knead the dough thoroughly until it is smooth and stretchy. It should feel soft to touch.



- 4 Press the dough out into a flat shape the same size as your air fryer basket and place it on a piece of baking paper. Leave to rise for 20 minutes.
- 5 Lift the baking paper with the bread on it and lower it into the air fryer basket.
- 6 Make deep indents with your fingertips all over the dough. Drizzle olive oil over the top and

push the rosemary in the holes (or add other toppings). If you like a salty crust, sprinkle on a few salt crystals.

- 7 The total cooking time in an air fryer set at 180°C is about 15 minutes but you may have to make adjustments depending on the model of your appliance. The trick to getting a fluffy and crispy focaccia is to turn the dough over $\frac{3}{4}$ of the way through cooking, so:
 - Bake it for 10 minutes, until it is crispy on the top.
 - Lift the dough out using the baking paper – you'll see the underside is a bit soggy.
 - Turn the dough over on the paper and put it back into the basket for another 4 minutes to crisp up the base.
 - Take the basket out and flip the bread back over on the paper and finish with a final minute of cooking to re-crisp the top
 - Remove the bread from the baking paper and cool it on a cooling rack for a short while before tucking in!

Cooking and sharing together

- Kneading the dough or making indents is a great way to introduce young children to cooking as it's a very tactile experience.
- Focaccia can be sliced in half to separate the top and bottom and then used to make sandwiches.
- If your focaccia goes stale, it can be torn up, drizzled with oil and herbs and put back in the air fryer to crisp up and turn into croutons. Perfect for adding to a salad or topping a soup!
- Olive oil with a drop of balsamic vinegar makes for a delicious and tangy dip for the focaccia.

Recipe hints and tips

- If using an oven, bake at 200°C/180°C fan/Gas 6 for 20 minutes
- Rapeseed oil, which is produced in the UK, can be used instead of olive oil.
- Traditionally, focaccia has salt crystals sprinkled on the surface before baking – be aware of how much salt you are eating and try not to exceed 6g per day.
- **Storage:** Best eaten day of but can be kept in a bread bin for a day if necessary, or frozen in chunks to be defrosted when needed.

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