

## **Foccacia Bread and Unfiltered Cabernet Sauvignon**

Difficulty: Medium

### **Foccacia Bread**

Makes 1 Bread

*For the bread:*

65 ml luke warm water  
65 ml olive oil  
a pinch of salt

*For the dough:*

500 g cake wheat flour  
1 sachet (10 g) yeast  
375 ml water  
10 ml olive oil

*For the topping:*

15 ml chopped garlic  
a handful of fresh thyme  
a handful of oregano  
Flaked Khoisan salt

1. Place the water, oil and salt in a mixing bowl and whisk all the ingredients together so they emulsify and the colour changes to light green. Set aside.
2. Prepare an oven tray by brushing it with some olive oil.
3. Prepare the dough: Combine the flour, yeast and salt in an electric mixer. Pour the water and oil over the flour mixture. Using a dough hook beat until combined (alternatively, knead by hand). Beat for a further 6 minutes or until smooth and elastic.
4. Transfer the dough to an oiled bowl. Cover with a damp towel. Leave in a warm, draught-free place until doubled in size.
5. Transfer the dough to the prepared baking tray. Brush with a little bit of oil and set aside for 10 minutes.
6. Using a rolling pin, lightly roll the dough out into a rectangular shape. Leave for another 20 minutes until the dough has doubled in size.
7. Use your fingertips to make deep dimples in the dough. Whisk the water and oil mixture that you set aside earlier again then pour it over the surface and into all of the holes. Leave for 20 minutes more. Preheat the oven to 220°C.

8. Sprinkle the garlic, thyme, oregano and Flaked Khoisan salt over the bread.
9. Bake in the preheated oven for 30 minutes or until golden and cooked. Turn out onto a wire cooling rack.

Pairing salt: Khoisan Flaked salt

Fine grain sea salt of the purest quality. The abundance of trace elements and minerals ensures a bold, distinctive taste sensation. Use sparingly.

Wine Notes: The Cabernet is paired with the foccacia. The texture of the salted bread and herbs meld well with this superbly balanced wine.