



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

ROSEMARY AND OLIVE OIL FOCACCIA

RECIPE 6/98

What you will need:

4x250ml flour

10ml salt

10g sachet instant yeast

45ml chopped fresh rosemary

80ml Morgenster Extra Virgin Olive Oil

30ml honey

300-400ml warm water

A drizzle of Morgenster Extra Virgin Olive Oil

Sea salt

Sprig of rosemary for garnish

How to prepare:

Put flour, salt, yeast and rosemary into a bowl and mix. Add the olive oil.

Add the honey to the water and add enough to mix into a dough that is soft but not sticky.

Knead well until smooth and elastic.

Put the dough into an oiled plastic bag and leave to rise in a warm place until doubled in size.

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OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Remove from the bag and roll out into a rectangle to fit a 20x30cm greased baking tray.

Cover with oiled plastic and allow to rise again for 20 minutes.

Use your finger or the back of a wooden spoon to dimple the dough.

Generously drizzle with extra olive oil and sprinkle with salt.

Bake at 200°C for 20 to 30 minutes until golden.

Remove and cool.

Recipe supplied by The Star, Angela Day.