

# Onion & Bacon Fougasses

## Ingredients

- 400g strong white flour
- 20g fresh yeast (10g instant yeast)
- 200ml water
- 5g salt
- 75ml olive oil
- 1 onion, peeled, finely chopped and fried until translucent
- 3 rashers of back bacon, finely chopped and fried.



## Method

1. Line three baking trays. Put 200g of the flour with all the yeast and about 175ml of water into a bowl and beat together for about 3 minutes into a thick batter. Leave to rise and fall – this should take 3-4 hours.
2. Add the remaining flour and water along with the salt, 60ml of the olive oil, the fried onion and bacon, and knead well for 5 minutes. Put back in the bowl and leave to rise for 1 hour.
3. Divide the dough into three equal pieces. Using a rolling pin, flatten each piece into a circle roughly 22cm in diameter. Using a knife, make a slash down the middle of each circle and three diagonal slashes on each side, opening the slashes slightly with your fingers.
4. Place on the baking trays, brush lightly with the remaining olive oil and leave to rise for 1 hour.
5. Preheat the oven to 230°C/Fan 210°C. Bake for 15 minutes until golden brown, then transfer to a wire rack to cool.

## Notes

Eat with cheese and salads. You can use other flavours – peppers, ham, Cheddar cheese or plain basil.