

# Focaccia Rolls

## Ingredients

- 450g strong white flour, plus extra for dusting
- 7g salt
- 8g sachet fast-action dried yeast
- 400ml warm water
- vegetable oil, for greasing
- 2 sprigs fresh rosemary, leaves only, finely chopped
- 1 red onion, finely chopped
- 3 tbsp extra virgin olive oil, plus extra for brushing
- ½ tsp sea salt flakes



## Method

1. Mix the flour, salt and yeast together in a large bowl. Add the warm water and mix together to form a sticky dough.
2. Tip the dough onto a lightly floured work surface and knead for five minutes, or until the dough is smooth and elastic.
3. Lightly oil a bowl with a little of the vegetable oil. Place the dough into the bowl and turn until it is covered in the oil. Cover the bowl with cling film and set aside in a warm place for one hour, or until the dough has doubled in size.
4. Lightly grease two baking trays.
5. Knock the dough back to its original size and turn out onto a lightly floured work surface. Divide the dough into eight equal balls and place onto the baking trays. Ensure the rolls are well spaced. Cover with a tea towel and set aside to prove for 30 minutes.
6. Preheat the oven to 220C/425F/Gas 7.
7. Mix the rosemary, onion and olive oil together in a bowl.
8. With a well-floured finger, press several holes into each roll then spoon over the rosemary mixture. Brush the oil down the sides of each roll and sprinkle over the sea salt flakes.
9. Bake in the oven for 20-25 minutes or until well risen and golden-brown

## Notes