



Nduja & rosemary focaccia

SERVES 8-10 PREP 15 mins plus 2 hrs proving
COOK 20 mins EASY

We've used spicy nduja to pep up a focaccia loaf, which is also flavoured with rosemary. You can serve this with just a peppery green salad for a light lunch.

500g strong white bread flour, plus extra for dusting
7g sachet fast-action dried yeast
2 tsp caster sugar

4 tbsp extra virgin olive oil, plus extra for the tray and proving
2 rosemary sprigs, leaves picked
25g nduja

1 Stir together the flour, yeast, sugar and 2 tsp fine sea salt in a large bowl. Make a well in the middle and pour in 375ml warm water and 2 tbsp of the oil. Combine using a wooden spoon to make a sticky dough. Turn out onto a lightly floured work surface and knead for 10 mins until elastic and smooth. Form into a ball and put in a clean, lightly oiled bowl, then cover with a tea towel. Leave in a warm spot for around 1 hr, or until the dough has doubled in size.

2 To knock back the dough, tip out onto a clean surface and roll out into a rough rectangular shape. Put onto an oiled 20 x 30cm baking tray, cover and leave to rest for 1 hr. Meanwhile, put the rosemary leaves and the remaining olive oil in a bowl.

3 Heat the oven to 200C fan/220C/gas 7. Make dimples all over the dough using your fingertips, and fill with little blobs of nduja. Drizzle over the rosemary oil and sprinkle with 2 tsp flaky sea salt. Bake for 15-20 mins until golden and the base sounds hollow when tapped. Transfer to a wire rack to cool slightly. Serve the focaccia warm, cut into slices. *Best eaten fresh but will keep for up to two days in an airtight container.*

PER SERVING (10) 301 kJals • fat 8g • saturates 2g • carbs 48g • sugars 1g • fibre 2g • protein 8g • salt 2.6g



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Samuel Groves
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