

## **Focaccia**

### **Ingredients**

250g/9oz Loprofin protein mix

2 teaspoons dried yeast

Pinch salt

1 tablespoon olive oil

180ml/6½fl.oz tepid water

1 sprig fresh rosemary or ½ teaspoon dried rosemary



### **To Finish**

1 sprig rosemary

Olive oil to glaze

Sea salt

Oven temperature: 200°C/400°F/Gas mark 6

### **Method**

1. Place the Loprofin mix, yeast, salt and rosemary into a large mixing bowl and mix together.
2. Add the water and olive oil. Beat well to form a smooth, kneadable soft dough.
3. Shape into a large round shape approx. 1.5cm/ ½ " thick.
4. Place on a greased baking tray and cover with oiled polythene. Leave to prove in a warm place until doubled in size.
5. Make dents at regular intervals by pressing the handle of a wooden spoon into the dough.
6. Brush with oil and sprinkle with coarse salt and rosemary. Bake in a preheated oven for about 15-20 minutes until golden brown.
7. Cut into wedges and ideally serve warm.

This recipe has been provided by ©Loprofin

*National Centre for Inherited Metabolic Disorders*