

2-INGREDIENT DOUGH GARDEN FOCACCIA

Serves 6

INGREDIENTS

For the focaccia:

- ¼ cup olive oil
- 2 garlic cloves, crushed
- 1 tbsp dried Italian herbs
- 4½ cups self-raising flour
- 3 cups double cream plain yogurt

Toppings:

- 6 stems flat-leaf parsley
- ½ cup baby tomatoes
- ½ yellow pepper, sliced
- ½ pack (125g) bacon strips
- 1 green-skinned avocado
- 1 Hass avocado
- Salt and pepper, to season

METHOD

For the focaccia:

1. Preheat the oven to 180°C and line a large baking tray with baking paper (40x30cm).
2. In a small bowl, combine the olive oil, crushed garlic and dried Italian herbs.
3. In a large mixing bowl, combine the self-raising flour and yoghurt together and mix with a spoon until well combined.
4. Lightly flour the counter and turn the dough over onto the counter, kneading the dough for about 8 minutes, until smooth.
5. Once a smooth ball is formed, roll the dough out into a large rectangle and transfer to the lined baking tray.
6. Use your fingers to press indentations into the dough, being careful not to puncture the dough all the way through.
7. Pour over your garlic-infused oil and spread it out on the dough.

For the toppings:

1. Arrange the flat leaf parsley on the focaccia to make 'stems'.
2. Cut half of the baby tomatoes in half lengthwise. Cut the other half of the baby tomatoes into thin rounds.
3. Pack the rounds of tomatoes around the tops of the parsley 'stems' to make a flower shape. Line the strips of yellow pepper around the tops of the parsley stems to make more 'flowers'.
4. Roll each bacon strip up into bacon 'roses' and arrange at the end of the parsley 'stems'.
5. Continue decorating the focaccia with the rest of the bacon, tomatoes and peppers to make it look like a garden. Leave 2 of the parsley 'stems' free of a 'flower'.
6. Bake the focaccia in the oven for 25-30 minutes, or until golden and cooked through.
7. Remove the focaccia from the oven and allow to cool for 5 minutes.
8. Slice the green-skinned avocado to make 2 avocado roses. Add the roses to the baked focaccia at the end of the 2 empty parsley 'stems'.
9. Peel and mash up the Hass avocados until creamy and smooth. Spread a generous amount to the bottom of the focaccia to make 'grass'.
10. Sprinkle some sea salt flakes on top of the focaccia.
11. Place the focaccia on a bread board and cut into generous rectangles. Serve and ENJOY!