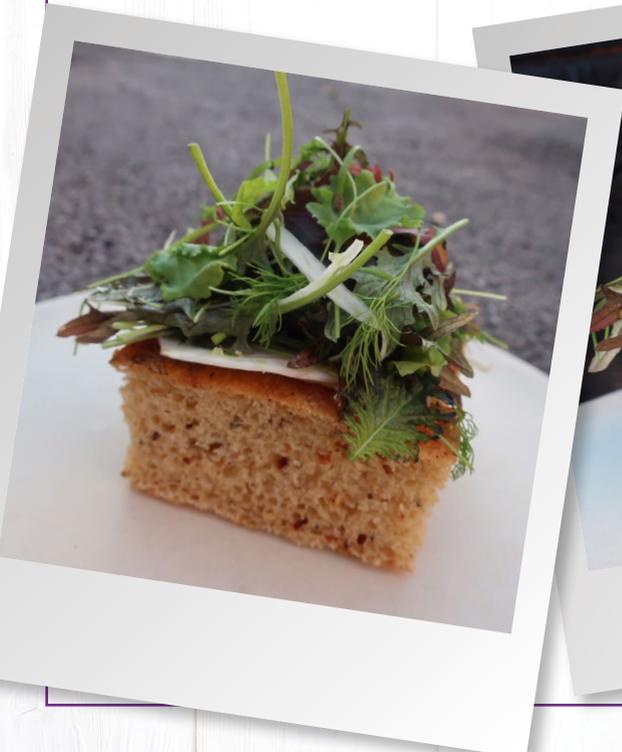




FOCACCIA

WITH A FENNEL & *Petite Leaf Salad*



SERVES 4-6

Ingredients

- **10g** fennel seeds
- **10g** chilli flakes
- **14g** fresh yeast or **7g** sachet dried yeast
- **5g** caster sugar
- **375g** warm water
- **20g** olive oil + extra for drizzling
- **250g** strong flour

Method

For the focaccia;

Toast the fennel seeds and chilli flakes in a dry non-stick frying pan for a few minutes until they release their aromas. Roughly chop and set aside.

Mix the yeast with the sugar in a small bowl for about 30 seconds, until the yeast dissolves into liquid. Stir in two-thirds of the water and the olive oil.

In a large bowl stir together the flours, salt, toasted fennel seeds and chilli flakes. Pour the yeast mixture into the dry ingredients along with some of the remaining water, if needed. Mix on a medium speed for 5-7 minutes or with a wooden spoon to bring together, forming a soft dough. Add more water if the dough is a bit dry. The dough should be very soft and elastic but too wet to knead on a surface.

Cover with oiled cling film or a damp cloth and leave in a warm place to prove (rise) for about 1½ hours until doubled in size.



Micro Leaf Fennel

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Petite Leaf Mix

- **250g** '00' flour
- **8g** salt
- **2** garlic cloves, finely chopped
- **25g** Westlands Micro Leaf Fennel
- **1** fennel bulb, finely sliced
- **1** lemon, zest + juice
- **250g** Westlands Petite Leaf Mix

Tip the dough into a 30cm x 20cm baking tray lined with parchment. Use your hands to push the dough into the corners and fill the tray.

Use your fingertips to form dimples in the dough. Fill the holes with the chopped garlic and some of the Westlands Micro Leaf Fennel. Cover with oiled cling film or a clean, damp cloth and allow to prove until double its original size (about 30 minutes).

Preheat the oven to 200°C

Brush the dough with a little more olive oil and sprinkle with the salt and pepper. Transfer the baking tray to the oven and bake for 15 minutes.

Remove bread from the oven, take out of the tray and place back into the oven directly on the rack and bake for 5 minutes until golden and cooked-through.

When baked, place on a wire rack to cool slightly. The focaccia is best eaten the day it's made.

Finely slice the fennel bulb and mix with the lemon zest, lemon juice, a little olive oil, Westlands Petite Leaf Mix and the remaining Micro Leaf Fennel.

Once cooled, slice the focaccia into portions and top with the Fennel and Petite Leaf salad.

