


























Herb Focaccia Recipe








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1. Put 1/2 cup flour into a bowl.
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

2. Add a spoon of yeast, and a teaspoon of salt.
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




3. Chopped your sage and rosemary and add to bowl
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




4. Add a tablespoon of oil.
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5. Pour in 1/4 cup of warm water.
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6. Mix with your hands to form a soft dough.
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7. Knead! (adding more water or flour if needed).
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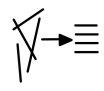


8. Put a sheet of baking paper on a baking tray.
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9. Place the dough on top of the tray in a round shape.
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10. Using fingers, poke holes into the top of the dough.

11.  Brush  with  oil  and  sprinkle  with  salt.

12.  Bake  for 30 minutes.

13.  Wash up  and  tidy  your  work space.