



A tasty bread to accompany a BBQ or for topping with your favourite condiments.

## Ingredients

3 cups flour (sifted)  
1 teaspoon salt  
½ teaspoon dry yeast  
1 – 1 ½ Tablespoon olive oil  
1 cup cold water

*To sprinkle on top before baking:*

1 Tablespoon olive oil  
1 Tablespoon rock or sea salt  
Herbs and flavourings such as Rosemary and Parmesan.

## Method

Soften yeast in the cold water for one minute.

Combine all the dry ingredients. Add oil, then water/yeast mixture and mix together.

Knead dough until it no longer feels sticky and is silky to the touch.

Cover, then let the dough rise for 15 minutes then punch down, divide in half and form into two ovals.

Place on an oven tray and let the dough rise for 30 minutes in a warm place.

Dimple the dough with your fingers and brush liberally with olive oil.

Sprinkle with rock salt, rosemary, herbs, Parmesan – whatever you want really.

Heat the oven to 220°C and bake until golden – about 20 minutes.

Remove from oven and brush lightly with olive oil.