



Focaccia Italian-style flat bread with savoury filling

The base of this recipe is white bread dough which I use a bread-making machine to produce, but it can be made by hand. The filling and topping is a matter of choice and it is worthwhile experimenting with different combinations, including fruit for a sweet version. Any meats used should be pre-cooked as the baking time is only sufficient for the bread itself.

300g white bread dough

Filling & topping

- 150g chopped ham
- 100g grated cheese
- 10 pitted black olives
- 1Tbsp tomato sauce
- ¼ tsp Worcestershire sauce
- 1 tsp Italian herbs (or just oregano and basil)
- grated Parmesan
- olive oil



On a floured surface, roll out the dough to form a rectangle approximately 30cm X 25cm. Mix the Worcestershire and tomato sauces and spread evenly over the dough. Scatter with most of the cheese and ham, saving about a tablespoon of each for the topping. Thinly slice 6 olives and distribute these over the top, then sprinkle with the herbs and a little Parmesan. Now carefully roll the dough to enclose the filling in a 25cm long sausage. Fold up the ends and crimp to seal. Turn over so that the join is underneath and press to flatten slightly, taking care not to tear the dough



Place this in a 27cm X 17cm slice pan lined with baking paper, cover with plastic food wrap coated with a little oil to prevent sticking and put in a warm, draught-free spot to rise – about 30 minutes, or until twice the size.

Set the oven on 180°C (165°C fan forced) and while waiting for this to heat up, brush the top of the bread lightly with olive oil and sprinkle on the rest of the ham. Cut the remaining 4 olives in half and place as decoration, then finish off with the cheese. Bake for 30 minutes, or until cheese has melted and the top is just starting to brown.

Serve sliced as it is, or with butter.

Freezes well

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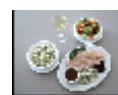
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