

Ingredients needed for: ____/____/____ Name: _____

GRUYERE AND ROSEMARY FOUGASSE

Ingredients

5g easy-blend yeast
250g strong white flour
1 tsp salt
½ tsp sugar
1 tbsp olive oil
Few springs of rosemary
50g Gruyere cheese
1 tsp flaky sea salt



Equipment

Baking tray
Baking paper
Large bowl
Teaspoon
Scales
Jug
Knife
Chopping board
Non slip mat

Method

1. Preheat the oven to 220°C.
2. Place the flour into the large bowl and mix in the yeast, sugar and salt.
3. Weigh out 150ml warm water (use the scales as this is more accurate).
4. Make a well in the flour, and tip in the water. Mix to form a slightly sticky dough. Pick up any loose flour.
5. If it feels very sticky, sprinkle the surface with flour, then tip out the dough. Knead for 8-10 minutes until very smooth and elastic.
6. Leave to prove in a warm place for as long as possible (maximum of 1 hour).
7. Cut the cheese into small cubes and remove the rosemary leaves from the stalks, then chop finely.
8. Tip out the dough, then knead in the cheese and rosemary.
9. Roll or press out the dough into the characteristic 'leaf' shape on a piece of baking paper. Make cuts using a sharp knife or pizza cutter (see photo).
10. Sprinkle with a little olive oil and flaky sea salt.
11. Bake for 13-15 minutes until golden.