



FOCACCIA

INGREDIENTS

- 400g bread flour
- 300g warm water
- 1 tsp yeast
- 1 tsp sugar
- Good quality olive oil
- Flaky sea salt
- Fresh rosemary

DIRECTIONS

1. Combine the water, yeast and sugar in a bowl. Stir gently and leave for 30 mins to let the yeast bloom. Add in the flour and stir with a wooden spoon until everything is combined. Cover with a cloth and let it sit for 15 mins.
2. After 15 mins, stretch the dough. Uncover it and grab a small piece of the dough from the outer edge and pull it towards the center. Continue around the dough until it feels smooth. Once you're done, generously oil the dough, cover it and leave it somewhere warm to rise. Leave it for at least 30 mins - until the dough has doubled in size.
3. Once the dough has had time to rise, add it to a well oiled baking tray. Flip the dough over so all sides of the dough are oiled. Using your hands gently spread it out to the desired size. Cover it and let it rest for 20 mins. Add olive oil to the surface of the dough and a little bit to your fingers. Gently press your fingers into the dough and create little dimples, working your way up the dough. Top with flaky sea salt and rosemary.
4. Bake for 20-25 minutes - until golden brown. Let it cool and then slice and serve the most delicious focaccia!

DONNA LAURA ALI ROSATO

CASTELNUOVO BERARDENGA, TUSCANY, ITALY



- This 100% Sangiovese wine is made from handpicked grapes selected both in the vineyard and through advanced optical sorting for optimal quality.
- After gentle pressing and fermentation, the wine rests for three months in stainless steel on the lees, creating a smooth, elegant texture.
- Named "Ali," meaning "wings" in Italian, the wine is a tribute to Lia Tolaini-Banville's daughter, her "little angel."
- The label features an image of Cupid, connecting the wine to romance and connection.
- With its pure Sangiovese expression and unique label design, this wine offers both quality and meaning in every bottle.



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